N.E.G.A.
LADIES
COOKBOOK

1978

PRESENTED BY
THE GRAND MONARCH'S
LADY LYNNE
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THE LADIES OF
NEW ENGLAND GROTTO ASSOCIATION
WISH YOU
HAPPY COOKING
THIS BOOK BELONGS TO

_____

TC 450

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APPETIZERS ON PICKS — BERNICE KHOURI - Mahded

Tiny onion, browned mushroom, cube of Swiss cheese.

Stuffed olive, browned mushroom, cube of Swiss cheese.

Cube of Swiss cheese, pickled onion, stuffed olive.

Maraschino cherry, pickled onion, sweet gherkin.

Balls of softened cream cheese on toothpicks, rolled in minced olives, parsley, dried beef or grated carrot.

Pineapple chunks rolled in softened cream cheese, then in finely minced mint leaves.

ARTICHOKE BALLS — MILDRED SOTER - El Texa

1 can (14 oz.) artichoke hearts
2 eggs, raw
1 c. seasoned bread crumbs
2 Tbsp. lemon juice
3 or 4 cloves garlic
1/2 c. grated Parmesan cheese

Drain and mash artichoke hearts. Add all other ingredients except cheese. Stir until well mixed. Refrigerate several hours. Form into small balls and roll in cheese. Brown lightly at 400° on greased cookie sheet. Makes 50 balls.

BACON ROLLS — BERNICE KHOURI - Mahded

Roll shrimp or pineapple wedges in half slices of bacon, secure with toothpicks. Broil until bacon is crisp. Serve hot.

BACON-CHEESE HORS D'OEUVRES LAURA WELLS - Taleb

Cut crusts off sandwich bread. Roll thin with a rolling pin. Spread bread with "Cheese Whiz" and roll up. Cut in three's and roll bacon around. Stick with toothpicks. Broil until cooked.

DRIED BEEF ROLLS BERNICE KHOURI - Mahded

Spread dried beef with cream cheese seasoned with horse-radish and minced onion or chives. Roll up, chill, then slice.

CHEESE BALL BERNICE KHOURI - Mahded

1 lb. cream cheese
at room temperature
2 Tbsp. lemon juice
1/8 tsp. tabasco
1 tsp. onion juice
8 strips bacon
1/2 c. stuffed olives,
finely chopped

Blend cheese with lemon juice, tabasco, onion juice, olives and bacon which has been cooked crisp and flaked. Wrap in waxpaper, refrigerate until firm. May be stored a week. Serve on crackers or rye thins. Makes about 3 cups.

CHEESE BALL SANDY MacPHERSON - Taleb

3 pkg. (8 oz.) cream
cheese
1 c. crystalized ginger,
finely chopped or ground
1-1/2 tsp. lemon juice
4 oz. toasted almonds,
chopped

Beat cheese with ginger and lemon juice until thoroughly combined. Shape into balls the size you want and chill overnight. Roll in almonds just before serving.

CHEESE BALL

BETTY BULLOCK - Omar

1 pkg. (8 oz.) Wispride Cheddar Cheese Spread
2 pkg. (6 oz.) cream cheese

1 pkg. (8 oz.) Wispride blue cheese spread
1 small onion, chopped fine
Parsley flakes

Put cheeses in small mixing bowl and let set at room temperature until soft. Add onion and mix with electric beater until well blended. Line small, round bowl with plastic wrap. Pack cheese in lined bowl and cover. Chill until firm. Smooth ball and decorate with parsley flakes. Let set 1/2 hour before serving. Leftover may be repacked in bowl and served another day.

CHEESE BALL OR LOG

PEG PERKINS - Mahded

1 jar Kraft Roka Blue Cheese
1 jar Kraft Old English Cheese

1 pkg. (8 oz.) cream cheese
1 Tbsp. minced onion
1 Tbsp. Worcestershire sauce

Blend all cheeses with beater. Add onion and Worcestershire sauce. Blend and shape into ball or log. Roll in walnuts or put into container.

HOLIDAY CHEESE BALL

1/4 c. milk
1 pkg. (3 oz.) blue cheese, crumbled
1 c. cheddar cheese, cubed
1/4 small onion

1 tsp. Worcestershire sauce
1 pkg. (8 oz.) cream cheese, cubed
1/2 c. pecans

Put milk and blue cheese into osterizer container. Cover and process at puree. When smooth, push blend button. Remove cover and add cheddar cheese gradually. Use a rubber spatula to help ingredi-

ents flow to the blades. Add onion, Worcestershire sauce and cream cheese. Continue to process until smooth. Remove from container into a small, waxpaper lined bowl (do not use plastic paper). Refrigerate overnight. Put pecans into mini-blend container and process 2 cycles at whip. About 30 minutes before serving, shape into ball and roll in pecan mixture. Yield: one 3" ball.

CHEESE BOXES — Betty Bullock - Omar

1/2 lb. extra sharp cheese, shredded
1/2 lb. butter, creamed
1 egg white
1 tsp. salt
1 Tbsp. cream
2 loaves French bread

Cream all ingredients except bread together. Remove crust from bread and cut into cubes. Frost all sides but bottom with spread. (May be frozen until ready to use.) Bake at 400° until bubbly (about 10 minutes).

POTTED CHEESE — PEG JAMIESON - Epac

1 lb. very sharp Cheddar cheese, shredded
1 pkg. (8 oz.) cream cheese
1 pkg. (4 oz.) blue cheese, crumbled
Brandy

Mix cheddar and cream cheese until smooth. Add blue cheese and mix well. Add brandy.

CHEESE ROLL — MADELINE WRIGHT - El Texa

1 pkg. (2 lb.) American cheese
2 pkg. (8 oz.) Philadelphia cream cheese
1 pkg. (8 oz.) Kraft sharp cheddar cheese
1 c. pecans, finely chopped
1 tsp. garlic powder or 1 garlic pad pressed
Chili powder

Mix cheeses and garlic well. Divide and shape in rolls. Roll half of the rolls in pecans and the other half in chili powder.

CHICKEN LIVER AND BACON — BERNICE KHOURI - Mahded

Cook chicken livers in boiling salted water 20 minutes or until tender. Drain. Wrap each cooked chicken liver in 1/2 slice of bacon, cut crosswise. Fasten bacon in place with wooden toothpicks. Broil or bake until delicately browned, turning occasionally. Serve hot with toothpicks still in place.

CLAM DIP — EVIE COPE - Mahded

1 small can minced clams
1 squirt of lemon juice
1 pkg. (8 oz.) cream cheese with chives

Drain most of liquid from the clams. Blend all ingredients together.

STUFFED CUCUMBER SLICES — BERNICE KHOURI - Mahded

2 slender cucumbers
3 oz. pkg. cream cheese
2 Tbsp. milk
2 strips bacon

Cut cucumbers in half crosswise, remove center. Cook bacon until crisp, mince finely. Combine cream cheese, milk and bacon. Mix well. Fill center of cucumbers with cheese mixture. Wrap in foil, chill thoroughly. Slice to serve.

DIP DELIGHT — BERNICE KHOURI - Mahded

1 pkg. (8 oz.) cream cheese, softened
1 can (10-1/2 oz.) condensed tomato soup
2 cans (4-1/2 oz. each) deviled ham
1/2 c. cucumber, finely chopped
2 tsp. green onion, finely chopped
1 small clove garlic, minced

See page 16 for instructions

MILD DIP FOR CHIPS — BERNICE KHOURI - Mahded

1/2 c. cream cheese
1 tsp. grated onion
1/2 c. mayonnaise

Mix ingredients well. Serve with potato chips.

Suggestions - add any of the following:

2 Tbsp. grated prepared horse-radish.
Some freshly grated black pepper.
1/4 tsp. dry mustard

BAKED EGGS IN PEPPER RINGS — BERNICE KHOURI - Mahded

4 large green peper rings, 1/2 inch thick
4 eggs
Salt and Pepper
Crumbs mixed with butter or margarine
4 Tbsp. milk

Cook green pepper rings in lightly salted water for 5 minutes. Drain. Place rings in hot, greased, shallow baking dish. Break an egg into each ring. Sprinkle with salt and pepper. Pour a tablespoon of milk over each egg. Cover with crumbs. Bake at 350° until the eggs are set (20 - 25 minutes). 4 servings.

DEVILED EGGS — BARBARA JOHNSON - Taleb

6 eggs, hard-boiled
1/2 tsp. salt
1/2 tsp. dry mustard
1/4 tsp. pepper
3 Tbsp. mayonnaise or salad dressing

Peel eggs and cut in half lengthwise. Slip out yolks and mash with fork. Mix in seasonings and mayonnaise. Fill egg whites with egg yolk mixture, heaping slightly.

HAM-CHEESE LOGS

ELEANOR GUINETTE - Taleb

4 oz. sharp cheddar cheese, shredded
8 oz. cream cheese, soft
4-1/2 oz. canned devil ham
1/2 c. ripe olives, chopped
1/2 c. nuts, finely chopped

Mix cheese, ham and olives together. Shape into two logs and roll in chopped nuts. Refrigerate. Serve with crackers.

HAM ROLL-UPS

HANNAH ROY - Mahded

12 oz. cream cheese
3 Tbsp. milk
1 tsp. horse-radish
Few shakes parsley
1 lb. Danish ham

Spread on ham slices. Roll up lengthwise and cut.

HAM & SWISS ROLL-UPS

BARBARA JOHNSON - Taleb

8 slices boiled ham
8 slices Swiss cheese
1 pint sour cream
1 pkg. onion soup mix

Top each ham slice with a slice of cheese. Blend sour cream and onion soup mix and spread on top of each cheese slice. Starting at the narrow side roll up each ham and cheese slice. Refrigerate for 2 - 3 hours. Cut each roll into 4 or 5 sections and serve.

ITALIAN SAUSAGE

MARION BELLENGER - Shedad

1 lb. Italian sausage
1/2 lb. sharp cheddar cheese, shredded
1 small can black olives, chopped
3 pimentos, chopped
1 Tbsp. Worcestershire
5 drops tabasco
1 tsp. garlic
1 tsp. onion
Salt
Mayonnaise
French bread

Break sausage into small pieces and cook until done. Add to all other ingredients (except bread), using enough mayonnaise to spread. Cut French bread into one inch slices, then into bite size pieces. Spread sausage and cheese mixture on bread. Broil until hot.

LIVER PASTE — BERNICE KHOURI - Mahded

1 lb. beef liver
1 small bottle stuffed olives
Salt to taste
1 onion
3 hard boiled eggs
1/4 lb. butter, softened

Cook liver and onion until done. Grind liver, olives, onion and eggs. Mix with butter and salt to taste. You may add a little salad dressing for a smoother paste. Serve on crackers or thin sliced rye party loaf.

BREADED MUSHROOMS — BERNICE KHOURI - Mahded

Button mushrooms, drained or fresh mushrooms
1/4 c. flour
1 egg, beaten
Bread crumbs
Cooking oil

If fresh mushrooms are used, wash in salted water and drain. Dip mushrooms in flour, egg and then crumbs. Fry in deep fat or oil until brown (couple of minutes).

STUFFED MUSHROOMS — PAMELA SIKORSKI - Aletheia

3 lbs. fresh whole mushrooms (bite size)
2 lbs. bulk pork sausage meat
Onion
3/4 c. bread crumbs
Salt
Pepper

Snap out stems to make hole in mushroom cap. Cut

stems very finely and mix with sausage meat, about half and half. Grate an onion and add to meat to your liking. Add bread crumbs, salt and pepper. Stuff mushroom caps firmly. Bake in low, flat pan at 325° about 15 minutes until sausage is cooked.

May be frozen. To serve, thaw to room temperature. Heat at 225° for 20 to 30 minutes covered with foil.

GARLIC OLIVES — BERNICE KHOURI - Mahded

1 pt. stuffed olives
Juice of two limes
1 clove garlic, cut

Pour out part of the juice from a pint jar of stuffed olives. Add the lime juice and garlic to the jar. Close the jar. Let stand 24 hours before using.

WRAPPED OLIVES — BERNICE KHOURI - Mahded

Roll stuffed olives in half slices of bacon; secure with toothpicks. Broil until bacon is crisp. Serve hot.

PEANUT BUTTER STICKS — MARJORIE GAYTON - Epac
MILLIE CAMPBELL - Bendemeer

1/2 loaf white bread
1/2 c. peanut butter
1 c. Wesson Oil
1/4 tsp. garlic powder

Trim bread and cut into finger strips. Bake on cookie sheet in slow oven until brown and dry. Heat together until hot peanut butter, oil and garlic powder. Roll toasted bread in peanut butter mixture and then in crumbs made from bread trimmings. Let dry, place in covered container.

PUMPERNICKEL PARMESAN STICKS

6 large slices firm pumpernickel bread
2 cloves garlic, crushed
1/2 c. butter or margarine, melted
2/3 c. Parmesan cheese

Cut crusts from bread, then cut bread lengthwise in 2" fingers. Add garlic to butter and brush on all surfaces of bread fingers. Roll in grated cheese. Arrange on baking sheet and bake at 375° about 10 minutes. Remove with spatula and cool on wire rack. Makes about 4 dozen.

SHRIMP HORS D'OEUVRES

PHYLLIS WILKINSON - Azab

1 pkg. English muffins, cut in half
1 jar Old English cheese
1 stick margarine, melted
1/2 tsp. mayonnaise
1 small can shrimp, minced clams or crab
1/2 tsp. garlic salt

Mix all ingredients together well and spread on muffins. Freeze and cut into 6 pieces. Broil 3 or 4 minutes or until cheese bubbles.

SMOKED OYSTER DIP

HANNAH RAY - Mahded

12 oz. cream cheese, at room temperature
1 Tbsp. mayonnaise
2 tsp. lemon juice
Dash garlic salt
1 tin (3-1/2 oz.) smoked oysters, cut up
1/2 c. ripe olives, minced

Put all ingredients in mixer and beat for 2 or 3 minutes.

SAUERKRAUT BALLS

BERNICE KHOURI - Mahded

3 lbs. lean pork, ground fine
2 c. sauerkraut, chopped fine
Dash of salt
Dash of pepper
1 egg
1 c. bread crumbs

Blend together pork, sauerkraut, egg, salt and pepper. Shape into mini balls, size of walnuts. Roll in bread crumbs. Place in baking pan. Bake at 350° for 1 hour. Serve very hot. Stir once in a while during baking. May be served in chafing dish for a buffet.

HOT SAUSAGE BALLS

MADELINE WRIGHT - El Texa

1 lb. hot pork sausage
3 c. Bisquick mix
2 rolls (6 oz. each) Kraft garlic cheese

Let cheese set out until soft and mixes well with other ingredients. Using small meat baller, form small balls. Bake at 350° for 15 minutes. Makes 105. May be made ahead of time and frozen.

SOUR CREAM DIP

BERNICE KHOURI - Mahded

Mix 1/2 pint sour cream and 1 package dried onion soup mix or 1 cup drained canned minced clams. Stir well, cover, and chill at least two hours.

SPINACH SPREAD

BETTY BULLOCK - Omar

1 pkg. frozen chopped spinach, thawed and well-drained
1 c. mayonnaise
1 c. sour cream
Juice of 1/2 lemon
1 tsp. oregano
1/2 tsp. dillweed
1/2 c. green onion, chopped

Combine ingredients and store in refrigerator.

Keeps well. Make day before to allow flavors to blend. Serve on crackers.

SPINACH SPREAD

1 pkg. frozen chopped spinach
1 c. sour cream
Juice of 1/2 lemon
1 tsp. oregano
1/2 tsp. dill weed
1/2 c. green onion (scallion), chopped

Thaw spinach and drain very well (squeeze water out by hand). Combine ingredients and store in refrigerator. Keeps well. Make day before to allow flavors to blend.

COCKTAIL TOMATOES — BERNICE KHOURI - Mahded

1 pt. cherry tomatoes
1/4 lb. box Nova Scotia salmon, minced fine
1/2 c. grated onion
3 oz. cream cheese, softened

Cut off and discard tops of tomatoes. Scoop out pulp with a tiny spoon. Combine pulp with minced salmon, onion and cream cheese. Blend well. Fill tomatoes with mixture and chill until ready to serve. Makes 2 dozen.

WEDGIES — BERNICE KHOURI - Mahded

Spread 4" circles of balogna with cream cheese seasoned with prepared mustard, horseradish and minced onion. Stack 6 slices with plain meat circle on top. Chill two hours or more. Cut in small wedge-shaped pieces. Stick toothpick through each wedgie.

BREAD AND BUTTER PICKLES

GLADYS JOHNSON - Moslem
JO ANN DE MURO - Epac

6 quarts cucumbers, sliced with skin on
1 quart onions, sliced
1 c. salt
9 c. water
3 quarts vinegar
3 lbs. sugar
1 Tbsp. turmeric powder
1 Tbsp. mustard seed
1 Tbsp. celery seed

Let cucumbers and onions stand in salt and water for three hours. Drain and add remaining ingredients. Heat (do not boil) and pack in hot jars. Seal at once.

CRISP PICKLES (BREAD AND BUTTER)

4 quarts medium cucumbers (about 8), sliced
6 medium white onions, sliced
2 green peppers, chopped
1/3 c. coarse med. salt
5 c. sugar
1-1/2 tsp. turmeric
1-1/2 tsp. celery seed
2 Tbsp. mustard seed
3 c. cider vinegar

Do not pare cucumbers. Mix cucumbers, onions and peppers. Add salt covered with cracked ice, mix thoroughly. Let stand 3 hours. Drain thoroughly. Combine remaining ingredients and pour over cucumber mixture. Heat just to a boil. Seal in hot, sterilized jars. Makes 8 pints. Put in canner and boil 20 minutes.

MUSTARD PICKLES

GLADYS JOHNSON - Moslem

1 gallon vinegar
1 c. brown sugar
1 c. mustard
1 c. salt
Pinch alum
Cucumbers

Wash and dry small cucumbers. Pack whole in washed and dried jars. Cover with above solution. Seal.

SWEDISH CUCUMBER PICKLES

DORIS ENGDAHL - Mahded

2 good sized cucumbers
1/2 c. sugar
2 Tbsp. parsley, chopped
Dash of salt
White vinegar, enough to cover cucumbers

Peel cucumbers and groove them by scraping lengthwise with a fork. Slice very thin and put in a dish covered with a smaller one which is weighted. Let stand for 4 hours. Drain water and place cucumbers in a bowl. Sprinkle with salt and sugar, and pour the vinegar over them. Dilute vinegar with a little water. Sprinkle with chopped parsley and serve.

VERMONT SUNSHINE PICKLES

GLADYS JOHNSON - Moslem

Large yellow cucumbers
3 medium onions
Salt
1 pint vinegar
1 pint water
1/2 tsp. turmeric
3 c. sugar

Peel and cut cucumbers. Scoop out insides, cut in quarters, then in small pieces. Cover cucumbers and onions with salt for one hour. Rinse with cold water and drain. Combine vinegar, water, turmeric and sugar and add to cucumbers. Bring to a boil. Put in sterilized jars and seal.

PUNCH

EVIE COPE - Mahded

1 small can orange juice
1 small can frozen lemonade
1 large can pineapple juice
1/2 bottle strawberry Zarex
2 quarts ginger ale
1 pint gin (optional)
1 small pkg. frozen strawberries

Mix orange juice, lemonade, pineapple juice and Zarex ahead of time. Add remaining ingredients

just before serving. Pour over ice and serve. Makes 5 quarts (10 - 12 punch cups = 1 quart).

FRUIT PUNCH — BARBARA JOHNSON - Taleb

1 pt. Zarex fruit punch
7 pints water
2 quarts ginger ale
1/2 gal. orange pineapple juice

Mix Zarex with water. Add juice. Add ginger ale just before serving. Garnish with slices of lemon, orange or lime or a few spearmint leaves.

Ice Ring:

1/2 c. Zarex orange
3 c. water

Mix syrup and water and pour into ring mold. Freeze for 2 days before serving. If desired, fruit slices may be layered into ring when syrup starts to freeze. Unmold ice ring and place in punch.

MAY WINE PUNCH — MARGARET VERITY - Shedad

1/5 May Wine
1 quart Champagne
1 quart Vodka
2 quarts Seven Up
1 pint lime sherbert

Serve from punch bowl over ice cubes. Serves 50-60 people. Fills 1 large punch bowl.

RUSSIAN TEA — GLADYS JOHNSON - Moslem

1 c. Instant Nestle Tea with lemon and sugar
2 c. Tang
1 heaping tsp. cinnamon
1 heaping tsp. cloves
Water

Mix all but water together. Use 2 teaspoons of

mixture per cup of water. Very good hot as well as cold. Note - tea with artificial sugar may be used if available; if no sugar, add 1 cup sugar.

BANANA-PINEAPPLE JAM — GLADYS JOHNSON - Moslem

4 c. (2#) Fruit
1 bottle of Certo
7-1/2 c. sugar

Crush about 5 ripe bananas to fine pulp and add 1 can (#2) crushed pineapple. Mix sugar and fruit in large kettle and bring to rolling boil. Stir constantly, boil hard 1 minute. Remove from heat and stir in Certo. Pour into hot jars, wax immediately.

CARROT MARMALADE — GLADYS JOHNSON - Moslem

4 c. (2#) carrots
2 lemons
1/2 bottle Certo
2 oranges
6-1/2 c. sugar

Shred carrots and cook until tender. Add grated rind of oranges and lemons. Peel oranges and dice, discarding hard centers and seeds. Add orange pulp and lemon juice to carrots. Measure sugar and prepared ingredients into large kettle. Bring to a full rolling boil, stir while boiling. Boil 5 minutes. Remove from fire and stir in Certo. Pour quickly into hot jars. Wax immediately.

DIP DELIGHT

(List of ingredients may be found on page 5.)

Beat cream cheese until smooth with electric mixer or rotary beater. Add remaining ingredients; blend thoroughly. Chill. Makes about 2-1/4 cups.

BREAKFAST TOPPER

BETTY BLACK - Van Zor

For brunch or quick toast and coffee. Lightly sweeten softened cream cheese with honey or maple syrup. Spice with cinnamon and nutmeg, then stir in plenty of chopped walnuts. Mixture is good when broiled until bubbly on toasted English muffin halves or French bread slices.

BRUNCH PREPARED THE NIGHT BEFORE

BETTY BLACK - Van Zor

12 slices white bread, buttered
8 oz. cheddar cheese, grated
8 oz. Monterey Jack cheese, grated
1/4 c. bacon bits
8 eggs, slightly beaten
3 c. milk

Line a 9x13x2 inch baking pan with half the bread. Place half the cheese and half the bacon bits over bread. Repeat procedure. Combine eggs and milk; pour over bread. Refrigerate all day or overnight. Bake at 350° for 1 hour. Makes 8 - 10 servings.

APRICOT BREAD

JOYCE SUTHERLAND - Aletheia

1 c. dried apricots
2 c. sifted flour
2 tsp. baking powder
1 tsp. salt
1/2 tsp. soda
1/4 c. shortening
1 c. sugar
1 egg, unbeaten
1/4 c. water
1/2 c. orange juice
1/2 c. nuts, cut up

Soak apricots in warm water 15 minutes, drain and cut fine. Cream shortening and sugar well, add egg. Mix well and blend in water and orange juice. Mix dry ingredients together and add to mixture along with apricots and nuts. Let stand 20 minutes in

loaf pan. Bake at 350° for 55-60 minutes. Cool 10 minutes and wrap in aluminum foil

STEAMED BOSTON BROWN BREAD PEG PERKINS - Mahded

1 c. corn meal
1 c. rye flour
1 c. graham flour
1 tsp. salt
1 tsp. soda
1/2 c. molasses
2 c. sour milk
1 c. raisins

Mix dry ingredients. Dissolve the soda in a little water and stir into the molasses. Combine with sour milk and then mix the liquid into the dry ingredients. Lightly flour the raisins and add to mixture. Mix the batter thoroughly and pour into two well greased molds with tight covers. Put them in a kettle of boiling water and steam for 3 hours. Remove loaves from molds and place in oven for 10 minutes to form a crust. It is very important to slice brown bread with the aid of a string; never cut with a knife.

FILLED COFFEE BREAD RING DORIS ENGDAHL - Mahded

Filling:
1 c. apricots, dry
1/2 c. raisins, ground fine
1-1/2 c. hot water
2/3 c. sugar
1/2 tsp. salt
1/4 c. sugar
2 Tbsp. cornstarch
1/3 c. orange juice
1 Tbsp. lemon juice
2 tsp. orange rind, grated
1 tsp. lemon rind, grated
2 Tbsp. butter
1/2 c. nuts, chopped

Combine first 5 ingredients, and cook until fruits are tender and mix is thickened. Blend 1/4 c. sugar with cornstarch, add fruit juices and cook until cornstarch is transparent and thick. Remove from heat; add butter and nuts.

Bread:

3 c. flour
3 tsp. D.A. baking powder
3/4 tsp. salt
2 Tbsp. sugar
6 Tbsp. shortening
1 egg yolk
1 c. milk

Add sugar to dry ingredients. Combine egg yolk with milk and gradually add to dry mixture, stirring until mixed thoroughly. Roll out dough into rectangular shape - about 15 x 6 wide. Spread cold filling over bread dough; roll up as for jelly roll. Place on greased cookie sheet, and form an oval ring by joining ends. With scissors, cut every inch almost through ring. Brush with melted butter. Bake at 450° for 12 to 15 minutes. Remove from heat, and glaze with a thin milk and confectioners sugar frosting.

CRANBERRY NUT BREAD

RUTH G. HARTNETT - Moslem

1 c. cranberries, cut in half
1-1/3 c. sugar
2 c. all purpose flour
1/2 tsp. salt
1/2 tsp. baking soda
1-1/2 tsp. baking powder
Juice of 1 orange
2 Tbsp. butter
Boiling water
1 egg, well beaten
1 c. nuts, chopped

Put juice of orange in a measuring cup. Add butter and water to make 1 cup of liquid. Add egg. Add to remaining ingredients. Bake in well greased loaf pan at 350° for 1 hour.

CRANBERRY ORANGE BREAD

EVIE COPE - Mahded

2 c. sifted flour
3/4 c. sugar
3 tsp. baking powder
3/4 tsp. salt
1/2 tsp. nutmeg
Grated rind of 1 orange
3/4 c. orange juice
1 egg. slightly beaten
2 Tbsp. salad oil
1 c. cranberries, chopped

Sift together dry ingredients. Mix remaining ingredients, except for cranberries, into dry ingredients. Add cranberries. Bake at 350° for 60 - 70 minutes. Makes one loaf.

DATE AND NUT BREAD — DORIS ENGDAHL - Mahded

1 c. hot water
1 pkg. dates, cut up
1 tsp. soda
1 tsp. vanilla
1 c. sugar
1 c. nuts
1 egg
1 heaping tsp. butter
1-1/2 c. flour

Pour water over dates. Add all other ingredients in order given. Bake at 350° for 45-50 minutes.

DIET CORN BREAD — DOROTHY M. HOWLAND - Epac

2 c. graham flour
1/2 c. corn meal
1/2 c. white flour
1 tsp. salt
1 tsp. soda
2 tsp. baking powder
1/4 c. sugar (optional)
1/2 c. molasses
1-3/4 c. milk OR
3/4 c. canned milk +
1 c. water

Mix dry ingredients together. Add liquid and blend well. Bake at 325° for 1 hour.

IRISH BREAD — HELEN M. HUGHES - Mahded

4 c. flour
1 c. sugar
4 tsp. baking powder
2 tsp. caraway seeds
1 tsp. salt
4 tsp. shortning, melted
1 c. raisins & currants
2 tsp. nuts, chopped
2 eggs
2 c. milk (approx.)

Beat eggs. Add to milk and then to other ingredients to make a soft dough. Bake about 1 hour at 350°

IRISH BREAD

HANNAH RAY - Mahded

3 c. flour
2 tsp. baking powder
1 tsp. salt
1/2 tsp. baking soda
1/4 c. shortening
1/2 c. sugar
1 egg
1-1/2 c. sour milk (add 1-1/2 Tbsp. vinegar to regular milk)
1 c. raisins
1 Tbsp. caraway

Mix all ingredients in order given. Mix with spoon. Pour into a well greased and floured pan. Bake at 350° for 30 minutes, then lower to 325° and bake 25 minutes more.

NORWEGIAN CHRISTMAS BREAD

ELLIE ANDERSEN-Aletheia

2 eggs
2 c. sugar
1 c. shortening
2 c. milk
1 tsp. salt
6 c. flour
5 tsp. baking powder
1-1/2 c. glazed fruit
1 c. raisins

Cream eggs, sugar and shortening. Add milk. Sift dry ingredients together and add to mixture. Add fruit and raisins. Bake at 350° for 1 hour. Glaze top with butter. Cool in pan. Makes 6 small loaves in 5x2" pans or 2 large loaves.

PRUNE BREAD

RUTH G. HARTNETT - Moslem

1/2 lb. prunes
3/4 c. boiling water
1-3/4 c. flour
3/4 c. sugar
1 tsp. soda
1/2 tsp. salt
1 egg, well beaten
2 Tbsp. butter, melted

Soak prunes 2 hours, drain, pit and chop. Add boiling water to dates and let stand 5 minutes. Mix dry ingredients together. Add prune mixture to dry mixture. Add egg and butter. Bake in greased loaf pan at 325° for 1 hour.

PUMPKIN BREAD

EVIE COPE - Mahded

4 eggs
3 c. sugar
1 c. cooking oil
1 can pumpkin
2/3 c. water
3-1/2 c. flour
1/2 tsp. baking powder
2 tsp. baking soda
1-1/2 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon

Beat eggs. Add sugar and oil and beat well. Add pumpkin and water, mix. Add dry ingredients and spices and mix thoroughly. Divided into 2 bread pans (greased and floured) or 3 smaller pans. Bake 1 hour at 350° for 2, Bake 3/4 hour at 350° for 3.

PUMPKIN BREAD

BERTHA ELLIS - Nava

2/3 c. Crisco
2-2/3 c. sugar
4 eggs
1 can pumpkin
2/3 c. water
3-1/2 c. flour (Gold Medal)
2 tsp, soda
1-1/2 tsp. salt
1/2 tsp, baking powder
1 tsp. cinnamon
1 tsp. powdered cloves
2/3 c. raisins

Cream shortening and sugar thoroughly. Add eggs, pumpkin and water. Blend in flour, soda, salt, baking powder, cinnamon and cloves. Stir in raisins. Pour into 2 greased loaf pans 9x5x3". Bake at 350° about 70 minutes or until toothpick inserted in center comes out clean.

ROLLS

DERONDA E. NILES - Moslem

1/4 c. sugar
1/2 c. shortening
2 yeast cakes
1 egg, beaten
Salt
1 c. milk, scalded
3 c. flour

Mix sugar, shortening, yeast, egg and salt. Scald milk. When cool, add to mixture. Add flour and

mix well. Place mixture in large, greased bowl. Let rise until double in size (about 2 hours). Knead and roll out and cut. Let raise 1/2 hour more. Bake at 375° for 12 to 15 minutes.

ZUCCHINI BREAD — JO ANN DeMURO - Epac

3-1/2 c. flour
1-1/2 tsp. baking soda
1-1/2 tsp. salt
3/4 tsp. baking powder
1 tsp. cinnamon
1 tsp. vanilla

4 eggs
1 c. sugar
1 c. oil (Crisco)
1 c. raisins
1 c. walnuts, chopped
2 c. zucchini, grated (unpeeled)

Beat eggs until foamy. Beat in sugar. Add oil and beat well. Sift dry ingredients. Add flour mixture alternately with grated zucchini which has been slightly drained. Add raisins, nuts and vanilla. Grease and flour 2 loaf pans. Bake 50 - 60 minutes at 350°. Freezes well.

ZUCCHINI BREAD OR CAKE — GLADYS JOHNSON - Moslem

3 eggs
1 c. salad oil
2-1/2 c. sugar
2 c. raw zucchini, shredded (unpeeled)
3 tsp. cinnamon

1 tsp. salt
1 tsp. baking soda
1/4 tsp. baking powder
3 c. unsifted flour
1 c. walnuts, chopped

Beat eggs until foamy. Gradually beat in oil and sugar. Add the next five ingredients, mixing well. Gradually blend in flour and mix well. Fold in walnuts. Pour in greased three-quart Bundt pan or 2 or 3 loaf pans. Bake at 350° for 1 hour or until cake test done and starts to leave sides of pan. Cool in pan ten minutes. Then cool on rack.

MUFFINS — KAY MacLELLAN - Taleb

1/2 c. sugar
2 Tbsp. shortening (heap)
1 Tbsp. salt
2 c. boiling water
2 eggs, well beaten
1 yeast tablet or pkg.
1 c. lukewarm water
Flour

Dissolve sugar, shortening and salt in boiling water. Let cool. Add eggs and yeast which has been dissolved in warm water. Add sifted flour and stir until stiff. Put in a warm place to rise until double in bulk. Stir down and refrigerate. Put in greased pans about 3 hours before baking. Bake at 400° for 15-20 minutes.

BLUEBERRY MUFFINS (JORDAN MARSH STYLE) — DORIS ENGDAHL - Mahded

1/2 c. butter
1-1/4 c. sugar
2 eggs
1/2 c. milk
2 c. flour
2 tsp. baking powder
1/2 tsp. salt
2-1/2 c. blueberries
2 tsp. sugar (for top)

On low speed, cream butter and sugar until fluffy. Add eggs, one at a time, and mix until blended. Sift dry ingredients and add alternately with milk. Mash 1/2 cup berries and stir in by hand. Add rest of berries (whole), stir in by hand. Grease muffin pan well with butter (grease top surface of pan as well as cups). Pile mixture high in each muffin cup. Sprinkle sugar over tops. Bake at 375° for 25-30 minutes. Yield: 1 dozen Cool in pan for 30 minutes.

CORN MEAL MUFFINS — PEG PERKINS - Mahded

1 c. corn meal
2 c. flour
1-1/2 Tbsp. baking powder
1/2 c. sugar
1-1/2 Tbsp. butter, melted

1 tsp. salt
1-1/2 c. milk
2 eggs

Mix and sift dry ingredients. Gradually add milk, well beaten eggs and butter. Bake in greased muffin tins at 400° for 25 minutes. Yield: 16 muffins

ENGLISH MUFFINS

MRS. O. BEN STODDARD - Shedad

1/2 c. sour dough
1 c. warm milk
1/2 c. warm water
1 pkg. dry yeast
1 Tbsp. honey
3/4 tsp. salt
3-1/2 c. unbleached flour
1/4 c. corn meal

Put all liquid ingredients together including honey. Add salt and dry yeast, mix thoroughly. Start adding flour slowly. Dough will become stiff. Knead and let raise as bread. Punch down and knead. Roll out to about 3/4 inch thickness, cut like cookies. Let raise to about 2/3 of raising (not quite double in bulk). Put on pan. Sprinkle with corn meal. Takes about 45 minutes to raise. Bake on lightly greased griddle at 275° until golden brown on each side. Store in bag in refrigerator.

THICK JOHNNY CAKES

MARGE HOLDEN - Azab

1-1/2 c. corn meal
Milk
1-1/2 tsp. salt
1 egg (optional)

Scald meal with either hot milk or water. Mix until smooth. Thin slightly with milk. Drop by spoonfuls on hot, lightly greased iron griddle. Fry slowly until nicely browned on both sides. Serve at once.

THIN JOHNNY CAKES — MARGE HOLDEN - Azab

1 c. corn meal
1-1/2 c. cold milk
1 tsp. salt

For these cakes the meal is not scalded. Mix to a smooth batter. Put by spoonfuls slowly on lightly greased iron griddle. Let brown well, turn and brown on other side. Serve at once.

SOUR CREAM BERRY MUFFINS — VERNA P. BIRMAN - Nava

2 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. baking soda
1/4 c. sugar
1 c. sour cream
1/2 c. milk
1 egg, beaten
1 c. blueberries (fresh or frozen)

Reserve 1/4 cup flour and sift remaining dry ingredients. Mix sour cream, milk and egg together and barely mix with dry ingredients. Dredge blueberries with reserved flour and fold into muffin mixture. Do not overmix. Bake in greased and floured muffin pans at 375° for 20 minutes. Makes 18 small or 12 large muffins.

NEW ENGLAND SQUASH MUFFINS — MRS. O. BEN STODDARD - Shedad

2 c. bread flour
1/4 c. sugar
1/2 tsp. salt
2 tsp. baking powder
1 egg
1/2 c. squash, strained
3/4 c. milk
2 Tbsp. shortening, melted

Beat just enough to mix well and bake at 425° for 20 minutes.

HUNGARIAN PANCAKES

LYNNE STEEVES - Aletheia

Pancakes: 3c flour sifted
6 eggs
1 quart + 1 c. milk
3 Tbsp. sugar
1/2 lb. butter, melted (2 sticks)

Mix eggs, milk and sugar. Add butter. Beat until creamy and smooth. Butter 9" skillet with cocoa butter. Place large ladleful of batter in skillet and cook as you would any pancakes. Place on large platter and let cool for a few minutes.

Filling:
1 lb. cottage cheese
2 egg yolks
2 Tbsp. sugar

Mix well. Add 1 tablespoon of filling to each pancake and roll. Place in greased baking pan and bake at 300° for 15 minutes. These pancakes may be frozen and used at a later date.

NALESNIKI (PANCAKES)

BERNICE KHOURI - Mahded

Pancakes:
2 c. flour
2 eggs
1/8 tsp. salt
1 c. milk
1 c. water

Add eggs to milk and beat well. Add flour and beat until all flour lumps disappear. When mixture is smooth, add water, salt and mix. Bake pancakes on two griddles. Grease hot pan with fat back or shortening so that the whole surface gleams and bake pancakes on even fire. When the batter no longer steams, turn over with a spatula. Bake pancakes on both sides and place on upturned plate.

French Cream Filling:

2 egg yolks
1 whole egg
2 egg whites
2 Tbsp. potato starch
1 c. medium cream
Lemon peel
1 tsp. vanilla
1-1/2 Tbsp. butter or oleo

Cream egg yolks with sugar, lemon peel and vanilla. Add potato starch and cream. Bring cream to a boil and pour slowly into egg yolk mixture. Place over boiling water and beat constantly. Add butter to the heated mixture. When the mixture thickens and the dissolved butter is mixed in, remove from steam and cool, stirring constantly. Beat egg whites and mix with cooled cream. Spread on pancake and fold. Serve hot.

Cheese Filling:

1-1/2 c. dry cottage cheese, grated
2 eggs yolks
4 Tbsp. sugar
1/2 tsp. vanilla

Cream egg yolks, add grated cheese, sugar and vanilla. If necessary, add sour cream so that mixture will spread. Spread pancakes with cheese filling and fold over in half and then once again to form triangles. Heat in oven, sprinkle with powdered sugar or fry in butter. You may also serve the pancakes with preserves, syrup and your favorite fruit filling or applesauce. Very Polish.

AMBROSIA
HAWAIIAN SALAD

JANICE EDWARDS - Aletheia
BETTY BLACK - Van Zor

1 c. shredded coconut
1 c. miniature marshmallows
1 c. crushed pineapple
1 c. mandarin oranges
1 c. sour cream

Drain pineapple and oranges. Mix all ingredients together and refrigerate 2 hours (Janice) or one day (Betty) to blend flavors.

AVOCADO SALAD

LEILA NICHOLSEN - Selama

1 pkg. lemon Jello
1 c. boiling water
1 c. fruit juice
1 avocado, mashed
1 small can crushed pineapple
1 can mandarin oranges
1 c. miniature marshmallows

Blend avocado, jello and liquid in blender or beat with beater. Add fruit. Marshmallows may be added to blender mixture or added with fruit. Chill in mold at least 3 hours.

BUNNY'S JELLO

GRACE PECORARO - Taleb

1 pkg. lime Jello
1 pt. sour cream
1 can (3 oz.) crushed pineapple

Mix Jello as directed, but do not set firm. When partially set, add sour cream and mix well. Add drained pineapple and chill. Use as salad with dressing or as dessert.

BEAN SALAD

1 can yellow wax beans
1 can green beans
1 can lima beans
1 can red kidney beans
1 c. celery, chopped
1 green pepper, chopped
2 red onions, sliced
1 c. sugar
1 c. cider vinegar
1 c. salad oil (Wesson)

Use liquid from lima beans only. Drain all other beans. Mix all ingredients and chill.

CALIFORNIA HEALTH SALAD

EMILY JACKSON - Epac

1 small pineapple
Lettuce leaves
1-1/2 c. diced, cooked turkey, chicken or ham
1/4 c. green olives, chopped
1/2 c. celery, chopped
1 c. toasted, blanched almonds

Cut pineapple in half. Scoop out pulp and dice. Combine diced pineapple, meat, celery, olives and almonds. Toss with creamy lime dressing to moisten. Pile back in shell of pineapple.

Creamy Lime Dressing:

1 c. dairy sour cream
2 Tbsp. honey
2 Tbsp. lime juice
1 tsp. grated lime peel
Dash salt
1 tsp. crushed sesame seeds

Blend all ingredients together. Makes one cup.

CHEDDAR CHEESE PINEAPPLE SALAD

1 pkg. (3 oz.) lemon or lime Jello
1 c. water
1/2 c. sour cream
1/4 c. mayonnaise
1 can (13-1/2 oz.) crushed pineapple (do not drain) OR 15 oz. can (remove a little liquid)
1/2 c. sharp cheddar cheese

In medium saucepan combine Jello wand water. Heat and stir until Jello is dissolved. Beat in sour cream and mayonnaise. Stir in pineapple. Chill until partially set. Fold in cheddar cheese.

HOT CHICKEN SALAD — SABRA BERRY - Bela

12 oz. chicken
2/3 c. mayonnaise
1-1/2 tsp. onion
1 can cream of chicken soup
1/2 tsp. salt
1/2 tsp. pepper
1 c. diced celery
3 hard boiled eggs
Potato chips

Place all ingredients in a casserole with potato chips on top. Bake at 350° for 20 minutes. Serves 6 - 8.

HOT CHICKEN SALAD — BERNIE ATKINS - Sahara

1 can cream of mushroom soup (undiluted)
3/4 c. mayonnaise
3 Tbsp. lemon juice
1/2 tsp. salt
1/4 tsp. pepper
3 c. cooked chicken, diced
1 c. celery, diced
1 medium onion, diced
1/2 c. almonds
1 can (8 oz.) water chestnuts
3 hard cooked eggs
1 to 2 c. crushed potato chips

Sauce: combine soup, mayonnaise, lemon, salt, pepper. Add celery, onion, almonds and chestnuts to chicken and add to sauce. Place half of mixture in greased 7x11x2" baking dish. Cover with sliced eggs. Add remaining mixture. Top with potato chips. Bake at 450° for 20 minutes or till bubbly. Serve at once.

This recipe freezes well before or after baking. Also good cold on second day. Serve with cold vegetables or salad, rolls and dessert.

BAKED CHICKEN SALAD

2 c. cooked, cubed chicken
2 c. celery, chopped
3 hard boiled eggs, chopped
2 Tbsp. minced onion
1 c. mayonnaise
1 pkg. (3 oz.) almonds
1 can cream of mushroom or cream of chicken soup
1 can chow mein noodles

Mix first five ingredients with mayonnaise like salad. Add 1/2 pkg. almonds and soup. Pour into greased casserole. Top with noodles and rest of almonds. Bake at 350° for 35 - 45 minutes.

CRANBERRY APPLE MOLD

SHIRLEY SULLIVAN - Nava

1 pkg. strawberry Jello
1/8 tsp. salt
1-1/4 c. boiling water
1 can jellied cranberry sauce
2 c. apples, finely chopped

Dissolve Jello and salt in boiling water. Break up ctanberry sauce with fork. Add to gelatin mixture. Chill until very thick. Fold in apples.

MOLDED CRANBERRY RELISH

TIBE WILSON - Aletheia

2 pkg. strawberry Jello
1 c. boiling water
1-1/2 c. cold water
1 can pineapple chunks, drained
1 can cranberry sauce, mashed
1 c. nuts, chopped (optional)

Dissolve Jello in hot water. Add cold water. Add cranberry sauce and pineapple chunks. Pour into a large mold and chill overnight.

SALAD DRESSING
(OLD FASHIONED)

MARGE HOLDEN - Azab

L Tbsp. flour
1 heaping Tbsp. sugar
1 tsp. salt
1 egg
1 tsp. dry mustard
1/3 c. vinegar
1 c. sweet milk

Stir well together flour, sugar and salt. Beat egg and add to mixture. Add mustard, vinegar and milk. Cook in double boiler until thick, stir constantly.

LIME CHIFFON SALAD

PEG PERKINS - Mahded

1 pkg. lime Jello
1 c. boiling water
3 oz. cream cheese
1/2 c. walnuts, chopped
3/4 c. crushed pineapple (drained - 3 oz.)
1/2 c. cold water or pineapple juice

Put Jello in bowl, add water and stir until well mixed. Add cream cheese and beat with egg beater to mix thoroughly. Add crushed pineapple, juice (or water) and nuts. Stir well. Chill, serve with lettuce, top with mayonnaise.

LIME MOLD SALAD

BETTE RENTON - Shedad

1 pkg. lime Jello (3 oz.)
1 c. boiling water
1/4 c. celery, diced
1/4 c. nuts, chopped
1 #2 can crushed pineapple (do not drain)
1 c. cottage cheese (small curd)

Let Jello and water cool until thickened. Add all other ingredients and pour into mayonnaise-greased mold. Garnish as desired. Serves 6 - 8.

MACARONI SALAD

SABRA BERRY - Bela

1 pkg. lemon Jello
1 c. hot water
1/2 c. cold water
1 tsp. salt
2-1/2 Tbsp. French's mustard
2 Tbsp. sugar
2 Tbsp. vinegar
2 c. cooked macaroni, chopped
1 c. cabbage, chopped
1 small onion
1 can pimiento
3/4 c. mayonnaide
Grated raw carrot (optional)

Dissolve Jello in hot water. Add cold water, salt, vinegar and sugar. Thicken slightly. Add remaining ingredients.

PERFECTION SALAD

SALLY NEILSON - Taleb

2 env. gelatin
1/2 c. sugar
1 tsp. salt
1-1/2 c. boiling water
1-1/2 c. cold water
1/2 c. vinegar
2 Tbsp. lemon juice
2 c. cabbage, finely shredded
1 c. celery, chopped
1/4 c. pepper
1/4 c. pimiento
1/3 c. green olives

Thoroughly mix gelatin, sugar and salt. Add boiling water and stir to dissolve gelatin. Add cold water, vinegar and lemon juice. Chill till partially set. Add remaining ingredients. Pour into loaf pan. Chill till firm.

POTATO SALAD for a crowd

BETTY BULLOCK - Omar

15 lbs. potatoes
4 pts. sour cream
2 c. celery
2 hard cooked eggs
2 Tbsp. salt
1 c. vinegar
Chopped chives, onion, pepper

Cook potatoes, peel and dice. Combine other ingredients and add to diced potatoes.

SALAD MOLD

BETTY BULLOCK - Omar

1 pkg.(3 oz.) lemon Jello
2 c. hot water
1 c. canned milk
1 c. mayonnaise

1 pkg. (3 oz.) lime Jello
1 #2 can crushed pineapple
8 oz. cottage cheese

Mix Jello with hot water. Add other ingredients. Pour into mold. Sets fast.

SALMON MOLD

BETTY BULLOCK - Omar

2 Tbsp. gelatin
1-1/2 c. boiling water
1 c. mayonnaise

2 Tbsp. cold water
1 lb. can salmon
1 c. celery

Soak gelatin in cold water. When dissolved, add hot water, then remaining ingredients. Mix well and turn into fish mold. Chill until firm.

TWENTY-FOUR HOUR SALAD

SABRA BERRY - Bela

2 eggs, beaten
2 Tbsp. vinegar
4 Tbsp. sugar
2 Tbsp. butter
1 c. cream

2 c. cherries (Bing)
2 c. pineapple, cut
2 oranges, cut
2 c. marshmallows, cut

Put eggs in double boiler. Add vinegar and sugar, beating constantly till thick. Add butter. Cool. Fold in cream and fruit. Chill. Put a few orange slices around edge for garnish.

UNTOSSED SALAD

GRACE ERDMAN

3 greens such as spinach, lettuce, escarole
1 c. mayonnaise
1 Bermuda onion, sliced

1/4 c. sugar (or Sweet and Low)
1/2 jar bacon bits (or crumbled, cooked bacon)

1 c. sour cream
6 Tbsp. Parmesan cheese

Tear greens (or cut with shears) and layer in 9x13" pan. Spread remaining ingredients separately on top of greens. Cover and chill at least 5 hours.

WATERGATE "SALAD"

VERNA P. BIRMAN - Nava

20 oz. crushed pineapple (do not drain)
1 pkg. (3 oz.) pistachio instant pudding
1 c. miniature marshmallows
1/2 c. nuts, chopped
9 oz. Cool Whip

Mix in order given. Chill. Yield: 10 one-half cup servings.

BEEF STROGANOFF

BERNICE KHOURI - Mahded

1 lb. beef sirloin, cut in strips
1 Tbsp. flour
1/2 tsp. salt
2 Tbsp. oleo
1 can (3 oz.) sliced mushrooms, drained
1/2 c. onion, chopped
2 Tbsp. oleo
3 Tbsp. tomato paste
1-1/4 c. water
1 bouillon cube
1 c. sour cream
4 oz. medium noodles
2 Tbsp. dry white wine
1 clove garlic, minced

Combine 1 Tbsp. flour and salt; coat meat. Melt 2 Tbsp. oleo in skillet. Add meat and brown quickly on all sides. Add mushrooms, onion and garlic. Cook till crisp, tender - 3 or 4 minutes. Remove meat and mushrooms from pan. Add 2 Tbsp. oleo to pan drippings. Blend in the 3 Tbsp. flour, add tomato paste. Stir in bouillon mixture (make this by boiling the water and dissolving the bouillon cube). Cook and stir till thickened and bubbly. Return browned meat and mushrooms to skillet. Stir in sour cream and wine; cook slowly till hot. Do not boil. Serve over noodles. Serves 4 or 5.

BEEF STROGANOFF

CONNIE MASON - Nava

2 lbs. beef
1/2 c. onion, diced
2 Tbsp. butter
2 Tbsp. flour
2 Tbsp. tomato paste
1 tsp. dry mustard
1 tsp. salt
1 can (4 oz.) mushrooms, (juices and liquid)
1-1/2 c. hot water
2 beef bouillon cubes
1/2 c. sour cream
Dash black pepper

Cook meat quickly in butter, turning to brown. Remove meat, add onions to butter and cook until onion is clear. Blend in flour, cooking until flour browns slightly. Slowly stir in bouillon cubes dissolved in water. Cook until the mixture is

slightly thickened. Add tomato paste, seasonings, mushrooms and meat. Cover and simmer until meat is tender. Fold in sour cream and continue cooking only until mixture is heated thru. Serve over noodles or rice.

CABBAGE ROLLS (GOLABKI)

1 lb. ground beef
1/2 lb. ground pork
1 small onion, chopped, sauteed in oleo
1 c. boiled rice
2 medium heads cabbage

BERNICE KHOURI - Mahded

4 slices of bread, soak in water, squeeze out
2 eggs
1 tsp. salt
1/2 tsp. pepper
1 can (46 oz.) tomato juice

In a large bowl place beef and pork, mix together with your hand to make it uniform. Add the onion, rice, bread, eggs, salt and pepper. Mix very thoroughly and set aside. Cut out the center quite deep and remove the core from the cabbage. Place the whole head of cabbage in a large kettle of boiling water. Scald in the hot water for a few minutes. Remove from kettle and separate leaves, then dunk again and cook for 5 minutes. Repeat until all leaves are separated easily. Cut out the hard part of the stem of each leaf. Place a spoonful of meat mixture on each leaf and roll them. Tuck in the ends with your finger and place rolls in a baking dish or roaster. You may add pieces of left over cabbage in the bottom of the baking dish and place the rolls over this in layers. Keep the rolls at least 2" from the top to prevent a spillover. Pour tomato juice over the rolls. Bake at 300° for 2-1/2 hours. If they start browning too much on top, cover with foil loosely under the lid. You may serve the cabbage rolls with mashed potatoes. The tomato sauce makes a delicious gravy. Serves 5 - 6.

Variation #1. Instead of tomato juice, mix together 1 can cream of mushroom soup, 1 can cream of tomato soup and 1 can of water.

Variation #2. Instead of tomato juice, use 1 can (1 lb.) of sauerkraut, 1 can cream of tomato soup and 1 can of water. Drain sauerkraut, squeeze dry and place over rolls. Mix tomato soup and water and pour over all and bake.

CREAMED DRY BEEF — BERNICE KHOURI - Mahded

1 jar dried beef or fresh chipped
1 chicken bouillon cube
1 c. liquified nonfat milk
1/4 c. hot water
2 Tbsp. flour

Prepare white sauce, dissolve bouillon cube in hot water. Blend in flour to make a paste. Stir in milk. Cook, stirring constantly until thickened. Add beef. Serve on toast.

CHINESE STYLE BEEF — ELEANOR GUINETTE - Taleb

2 lb. flank steak
2 Tbsp. oil
1 clove garlic
1 tsp. salt
Dash pepper
1/4 tsp. ginger
1/4 c. soy sauce
1/2 tsp. sugar
2 green peppers
2 tomatoes, quartered
1 can bean sprouts
1 Tbsp. corn starch

Slice beef, across grain, into thin strips. In hot oil over high heat, saute beef with garlic, salt, pepper and ginger until browned all over - 5 minutes. Add soy sauce and sugar. Cook covered for 5 minutes. Cut peppers in 1 inch strips; add with tomatoes and bean sprouts to beef. Bring to a boil. Cook covered over high heat for 5 minutes. Make smooth paste of corn starch and 1/4 c. water. Stir into beef mixture, bring to a boil. Serve over rice.

GOLFER'S STEW

MARION ANDERSON - Aletheia

1-1/2 lbs. stew meat
3 medium onions, slcied
1 c. tomatoes (canned)
1 c. celery, cut 1" thick
4 carrots, cut 1" thick
2 tsp. salt
3 Tbsp. tapioca
3 medium potatoes, cut up

Do not brown meat. Put everything in covered casserole and bake at 250° for 5 hours.

HAMBURGER NOODLE BAKE

BERNICE KHOURI - Mahded

1 lb. ground beef
3/4 c. onion, chopped
4 oz. medium noodles, cooked and drained
4 oz. sharp process American cheese, shredded (1 cup)
1 can (10-3/4 oz.) condensed tomato soup
3 Tbsp. pepper, chopped
2 Tbsp. chili sauce
1 Tbsp. canned pimiento, chopped
1/2 tsp. salt
3/4 c. soft bread crumbs
1-1/2 Tbsp. oleo, melted
1/2 c. water
Dash pepper

In skillet, cook beef and onion till meat is lightly browned and onion is tender. Drain off fat. Combine meat and onion with noodles, cheese, soup, water, green pepper, chili sauce, pimiento, salt and pepper. Mix well. Turn into a 9x9x2" baking dish. Combine crumbs and butter, sprinkle on top. Bake.

JOHNNY APPLESEED MEATLOAF

MARILYN BULLOCK - Omar

1 lb. ground beef
1/2 c. bread crumbs
3/4 c. applesauce
1/4 c. catsup
3/4 tsp. salt
1/4 tsp. cinnamon
1/8 tsp. nutmeg

Mix together and bake at 300° for 1-1/2 hours.

LAZY LADIES CASSEROLE

GRACE PECORARO - Taleb

1 lb. ground beef
1/2 c. uncooked rice
1 can cream of celery or mushroom soup

Thoroughly mix ingredients in casserole. Bake at 350° for 1 hour covered. Remove cover, reduce heat to 200° and bake 20 minutes longer.

MEAT BALLS

BETTY BULLOCK - Omar

1 c. Bell's stuffing
1 c. hot water
1/2 pkg. Lipton onion soup
2 lb. hamburg
1 can Campbell's cream of mushroom soup
1/2 c. water

Mix stuffing, dry soup and hot water. Add hamburg. Heat mushroom soup and water in top of double boiler. Make small balls out of meat mixture and drop into mushroom soup. Cook for about 2 hours.

MEAT LOAF

GLADYS BARRITT - Taleb

1 lb. hamburg
1 egg
1 c. milk, scalded
1 medium onion, chopped
1 tsp. poultry dressing
1-1/2 tsp. salt
3/4 c. Quaker oats

Mix all ingredients together. Bake at 350° for 3/4 hour.

ONE-POT NOODLE STROGANOFF

BERNICE KHOURI - Mahded

1 lb. ground beef (chuck)
1 c. onions, chopped
1 quart tomato juice
2-1/2 tsp. salt
1/4 tsp. pepper
2 Tbsp. Worcesterhise sauce
3 c. (6 oz.) medium egg noodles
1 c. dairy sour cream.

Saute beef and onions in Dutch oven until browned. Pour off excess fat. Stir in tomato juice, salt, pepper and Worcestershire sauce. Bring to a boil and add noodles a few at a time, so that mixture continues to boil. Reduce heat, cover and simmer 10 minutes longer, stirring occasionally until noodles are tender. Stir in sour cream. Heat thoroughly, but do not boil. Turn into a serving dish and garnish with parsley sprigs, if desired. Serve with a tossed salad.

OKINAWAN BEEF — CONNIE MASON - Nava

Beef
2 Tbsp. butter
2 oz. Sherry wine
1 pkg. frozen French cut green beans
Bread

1/4 c. soy sauce
1 shake salt
1 shake pepper
1 shake onion salt
1 shake celery salt

Cut beef in small bite-size pieces. Saute in 1 Tbsp. butter, adding 1 oz. of sherry after meat sizzles. Simmer until meat browns. Add remaining sherry. Cook at medium heat until meat is tender. Place in warm dish. Cut beans into pieces 1" long. Add butter in pan beef was cooked in and add beans. Cook about 7 minutes (leave beans chewy). Place in warm dish. Wipe pan out. Butter bread on both sides and brown in pan. Serve with dipping sauce - mix soy sauce and seasonings in measuring cup and mix well. Divide into two dipping glasses. Eat with chopsticks if possible.

OVEN BARBECUED SPARERIBS

4 lb. spareribs, trimmed of fat
1 lemon
1 onion

Slice lemon and onion over meat. Cover and bake at 350° for 1-1/2 hours. (Sauce on next page.)

Sauce:

1/4 c. brown sugar, packed
2 tsp. chili powder
1 tsp. celery salt
1/2 tsp. garlic salt
1 c. water
3/4 c. chili sauce
1/3 c. vinegar
3 Tbsp. molasses
1 Tbsp. Worcestershire
1 Tbsp. soy sauce

Blend all ingredients together and simmer uncovered for 10 minutes. Discard lemon and onion slices and pan drippings. Return meat to pan. Pour hot sauce over meat. Bake, uncovered, basting frequently for about 45 minutes.

OVEN BEEF STEW

STELLA ALEXANDER - Nava

12 oz. onions, chopped
2 lbs. stew beef, 1-1/4" cubes
1/4 c. soy sauce
1/2 tsp. salt
1/2 tsp. black pepper
1 tsp. paprika
3 Tbsp. flour
1 can beef broth
4 large potatoes
4 large carrot chunks
2 celery ribs, cut large
Celery leaf tops, chopped

Layer onions in 3 quart baking dish. Arrange meat in center. Sprinkle with soy sauce. Mix next 4 ingredients together and sprinkle meat. Add beef broth (do not add water). Cover tightly with foil. Bake at 350° for 1 hour. Add vegetables (except celery leaves). Cover again and bake 1 more hour. Remove foil and bake 1/2 hour. Add more beef broth if necessary. Garnish with chopped celery leaves and tops just before serving. Use plenty as this is what brings out the flavor.

PEPPER STEAK

VERNA P. BIRMAN - Nava

1-1/2 lbs. flank steak
2 Tbsp. shortening
1 Tbsp. flour
1/2 c. catsup
1 beef bouillon cube
1/8 tsp. pepper
1 large onion
2 green peppers

1/2 c. water
3 Tbsp. soy sauce
1 can (3 or 4 oz.) sliced mushrooms

Cut steak on a slant into 1/2 inch wide strips. Brown in shortening. Pour off fat. Stir in flour, catsup, water, soy sauce, bouillon and pepper. Add onion, sliced and separated into rings. Cover and simmer 30 minutes or until meat is tender. Then add peppers, sliced into thin rings, and mushrooms with juice. Simmer 10 to 15 minutes longer. Pepper rings should be crisply tender.

POLYNESIAN MEATBALLS

1-1/2 lb. ground beef
1 small onion
1/2 c. celery, chopped
1/2 tsp. salt
Dash pepper

Mix all ingredients. Roll into balls the size of golf balls. Arrange on cookie sheet, cover with foil. Bake at 425° about 10 minutes until crisp, but not cooked. Leave in oven. Make sauce.

Sauce:
2 carrots
2 green peppers
1 tomato
1 can (9 oz.) pineapple chunks
1-1/2 tsp. salad oil

PEG PERKINS - Mahded

2 Tbsp. soy sauce
2 Tbsp. conrstarch
1 tsp. sugar
Salad oil
1 Tbsp. brown sugar
1/2 tsp. salt
1/2 tsp. pepper
2 Tbsp. vinegar
1 Tbsp. cornstarch
1/4 c. cold water

Cut carrots and peppers in thin slices. Peel tomato and cut in wedges. Drain pineapple, saving syrup. Combine oil, vinegar, water and pineapple syrup in a saucepan. Heat until hot. Add cornstarch, sugar, salt and pepper. Add vegetables and simmer until vegetables are just cooked but still crisp. Add pineapple. Add sauce to meatballs and serve.

PORCUPINE MEAT BALLS — BERNICE KHOURI - Mahded

1 lb. ground beef
1/3 c. rice, uncooked
1/2 tsp. salt
2 Tbsp. parsley, chopped
1 egg
1/4 c. onion, chopped
1-1/2 tsp. sage
1 can tomato soup
1 pinch salt
1 can water

Wash rice, mix it thoroughly with ground beef. Add onion, seasonings, parsley and egg, slightly beaten. Mix thoroughly, form into balls and put into a casserole. Heat tomato soup with water and pour over meat balls in the casserole. Cover and bake at 375° for 1 hour.

POT ROAST or ROAST BEEF "POT-POURRI" — HELEN FITTS - Aletheia

2 medium onions, sliced
1 small green pepper, diced
1 can (4 oz.) button mushrooms, sliced
2 Tbsp. cooking oil
1-1/2 c. left-over gravy or beef bouillon, thickened
2 c. left-over pot roast or roast beef, cubed

Saute in cooking oil the peppers, onions and mushrooms. Add the gravy or bouillon and heat well. Add the meat, simmer 15 to 20 minutes and serve with potatoes, rice or on toast.

RICH MAN STEW — DORIS ENGDAHL - Mahded

3 lbs. stew beef
Carrots
Onions
Celery
2 c. tomato juice
2 tsp. sugar
2 Tbsp. tapioca

Lay beef in baking dish with carrots, onion and celery covering it. Pour over meat mixture the following: tomato juice, sugar and tapioca mixed

well together. Cover with foil tightly. Bake at 250° for 4 hours.

SLOPPY JOE — BERNICE KHOURI - Mahded

1 lb. ground chuck
1 green pepper, chopped
1 large onion, chopped
2 slices bacon, cut fine
1 small can tomato sauce
1 small can tomato paste

Fry bacon crisp, drain off fat. Add meat and onion. Fry until no red shows in meat, drain very well. Add pepper, sauce and paste. Salt and pepper to taste and cook for about an hour, stirring frequently. Serve on bun or hard roll.

SWEET AND SOUR MEATBALLS — BARBARA JOHNSON - Taleb

1 can (13 oz.) pineapple chunks
Water
2 Tbsp. cornstarch
1/4 c. vinegar
1/4 c. brown sugar
2 Tbsp. soy sauce
1 lb. hamburger
1/4 c. bread crumbs

Drain pineapple, reserving juice. Add water to juice to make 1 cup liquid. Mix with cornstarch, vinegar, brown sugar and soy sauce in saucepan. Heat until thickened and clear. Add pineapple chunks. Combine hamburger and bread crumbs. Roll into 1 inch balls. Brown meatballs and add to sauce. Please in 1-1/2 to 2 quart casserole and bake at 325° for 1 hour.

STUFFED PASTA — KEITHA ANDERSON-Aletheia

1-3/4 lb. hamburg
1 large onion
1 large green pepper
1-1/2 c. celery, chopped
1 large carrot (or 2 medium)
1 pkg. #36 Rigatone
Salt
Pepper
1/2 tsp. garlic powder
2 to 3 Tbsp. grated parmesan cheese

2 qts. spaghetti sauce Cooking oil

In food blender according to directions, chop fine the onion, green pepper, celery and carrot. Drain well and saute in small amount of oil. Add meat, stir well until meat is broken up fine. Add seasonings and cheese. Add about 1 cup spaghetti sauce. Let mixture simmer uncovered until done (about 20 minutes). Set mixture aside to cool for handling. Cook Rigatoni according to directions (be sure to add about 1 to 2 Tbsp. oil to boiling water to prevent Rigatoni from sticking together). Drain and cool for handling.

Use large casserole or lasagna pan. Cover bottom of pan with spaghetti sauce. Using hands, stuff each Rigatoni with meat mixture and arrange in rows in pan. Top each layer with spaghetti sauce. Pour rest of sauce over top of all layers. Top with slices of provolone cheese and bake at 350° until very hot and bubbly. Serve with tossed green salad and garlic bread. Serves about 10.

SWEDISH CABBAGE ROLLS

JOYCE SUTHERLAND - Aletheia

1 large cabbage
1 lb. hamburg
1 c. cooked rice
1 egg
2/3 c. milk
2 Tbsp. brown sugar
1 onion, chopped
1 tsp. salt
1/2 tsp. pepper
1 can tomato soup
1/2 c. water
4 cloves

Remove outer leaves from cabbage and drop into boiling water for 5 minutes or until soft. Combine hamburg, rice, egg, milk, half of the onion, salt and pepper. Place spoonful of meat mixture on each leaf and roll. Place in greased pan (large black fry pan), sprinkle with brown sugar and cover with tomato soup and water. Add other half of the onion and cloves. Bake at 325° for 1-1/2 hours.

TEXAS HASH

CONNIE MASON - Nava

3 large onions, chopped
1 large green pepper, chopped
1 lb. ground beef
2 c. stewed tomatoes or spaghetti sauce
2 c. noodles, uncooked
1 Tbsp. chili powder
1 tsp. salt
1/8 tsp. pepper
2 Tbsp. butter

Saute onions and pepper in butter. Add ground beef and brown slightly, then drain off fat. Stir in tomatoes or sauce, noodles and seasonings. Heat well and pour into greased 2 quart casserole. Cover and bake at 350° for 1 hour, removing the cover the last 15 minutes. Serves six.

WEINER SCHNITZEL

RUTH E. OEHME - Epac

6 veal steaks
1 small onion, cut up
1/2 c. bouillon
1-1/2 c. sour cream
Salt
Pepper and
Flour
Butter

Season steaks with salt and pepper, roll in flour and fry in butter for 15 minutes. Add onion to meat. Add bouillon, stir and boil for 10 minutes. Add sour cream and simmer 2 minutes. Serve on hot platter. Serves 6.

BARBECUED CHICKEN

REBA C. STEGENGA - Aletheia

1-1/2 c. tomato juice
1/4 c. vinegar
1/2 Tbsp. sugar
2 medium onions, sliced
1-1/2 Tbsp. Worcestershire
1/4 c. ketchup
2 tsp. prepared mustard
1/2 tsp. pepper
1 tsp. salt
Chicken

To make sauce, combine all ingredients except chicken. Heat and pour over chicken when ready.

BARBECUED CHICKEN WINGS — PEG PERKINS - Mahded

Chicken wings
Soy sauce

Section chicken wings and put on cookie sheet. Cover with soy sauce and let marinate overnight. Pour off soy sauce. Bake at 350° for 30 minutes.

BREAST OF CHICKEN AUX CHAMPIGNON — SHIRLEY COLLINS - Nava

4 or 5 whole chicken breasts, boned if desired
4 Tbsp. butter
1 tsp. salt
1/8 tsp. pepper
2 small onions, minced
1 Tbsp. parsley, chopped
1/4 tsp. dried thyme
1/4 tsp. rosemary
1 can (4 oz.) mushroom buttons
3/4 c. white wine
1-1/2 Tbsp. flour
1 c. light cream

Halve breasts. Melt butter in large skillet; brown chicken on both sides. Add seasonings and onions; drain mushroom liquid into pan and add wine. Cover and allow to simmer for 3/4 hour or until chicken is tender. Remove chicken and place in warm oven while preparing sauce. Stir flour into pan, blending thoroughly. Add cream, stirring constantly until sauce thickens. Add mushrooms and allow to heat through. Pour sauce over the chicken before serving or serve separately in a bowl.

CHICKEN APRICOT — JEANNE CANTOR-Oola Khan

1 bottle Russian dressing
1 pkg. Lipton onion soup mix
1 jar apricot preserves
Chicken

Mix together dressing, soup mix and preserves. Clean and pat dry chicken. Place in baking dish. Cover with mixed sauce. Bake at 350° for 1-1/2 hours. Serve with rice.

CHICKEN BREAST

4 boneless chicken breasts
2 c. soft bread crumbs
1/2 c. butter, melted
1/4 c. parmesan cheese
1 tsp. garlic salt
1 c. fresh parsley, chopped
1/2 tsp. salt
1/2 tsp. pepper
1/2 c. lemon juice
1/2 tsp. garlic salt
1/2 tsp. salt
1/4 tsp. pepper
1/2 c. butter

Cut breasts in half, coat in melted butter and roll in mixture of cheese, garlic salt, parsley, salt and pepper. Make sauce by combining butter, lemon juice, garlic salt, salt and pepper. Bake chicken at 375° for 35-40 minutes. Pour sauce over cooked chicken and broil for 5 minutes. Garnish with lemon slices.

CHICKEN CASSEROLE

ALYS M. WALKER - Taleb

1 pkg. (7 or 8 oz.) herb seasoned stuffing
1 can cream of mushroom soup
2 c. chicken broth
2-1/2 c. cooked chicken, diced
1/2 c. milk
2 Tbsp. pimiento, chopped
2 eggs, well beaten

Toss stuffing with 1/2 can of soup, broth and eggs. Spread in 11x7x1-1/2" baking dish. Top with chicken. Combine remaining soup with milk and pimiento. Pour over all. Cover with foil and bake at 350° for 45 minutes or until set. Serves 6 - 8.

CHICKEN CASSEROLE

PHYLLIS WILKINSON - Azab

2-1/3 c. Pepperidge Farm stuffing
1 can French style green beans, drained
2 c. cooked chicken
1/2 c. milk
1 can cream of mushroom soup
1 small pkg. toasted slivered almonds
2 Tbsp. butter, melted
1/4 c. warm water

Put 1-1/3 cups stuffing in well buttered flat casserole. Pour green beans over stuffing. Add chicken (broken into edible size pieces). Mix soup and milk and pour over above. Add almonds. Top with reserved stuffing. Mix butter and water and pour over top. Bake uncovered at 400° for 30 min.

CHICKEN DIVAN

LYNNE STEEVES - Aletheia

Breasts of 4 large chickens
3 cans cream of chicken soup
1 c. mayonnaise
3/4 tsp. curry powder
1 tsp. lemon juice
1 c. cheddar cheese, shredded
Bread crumbs

Boil chicken for 10 minutes. Cool, debone and put in 9x10 greased pan. Mix together the remaining ingredients (except bread crumbs) and pour over chicken. Sprinkle bread crumbs over top. Bake at 350° for 1 hour. Serves 8. Garnish with broccoli spears pushed into sides of dish before baking.

CHICKEN PARMESAN

ANNETTE PETERSON - Epac

4 chicken breasts, cut in half
1 c. soft bread crumbs
3/4 c. grated parmesan cheese
1/4 c. parsley, chopped
2 Tbsp. dried chopped onion (or 1 onion, chopped)
2 tsp. salt
1/8 tsp. pepper
1 c. butter, melted

Mix bread crumbs, cheese, parsley, onion, salt and pepper. Dip chicken in melted butter, then in crumb mixture. Coat well. Arrange chicken skin side up in shallow baking dish and pour remaining crumbs and butter over chicken. Bake at 350° for 1 hour. Serves 8.

CHINESE CHICKEN WINGS

JO ANN DeMURO - Epac

3 lbs. chicken wings (tips cut off)
1/2 c. apricot or peach syrup (from canned fruit)
1/4 c. soy sauce
1/2 tsp. salt
2 Tbsp. sugar
1 clove garlic, minced
1/2 tsp. ground ginger
1 Tbsp. lemon juice
5 drops Tabasco sauce

Combine above ingredients. Marinate chicken wings at least 3 hours or more. (May be placed in refrigerator overnight.) Place in non-metallic container or a double plastic bag. Line shallow pan with foil. Place wings in single layer in pan. Bake at 350° for 30 minutes. Turn and bake 30 minutes more, basting with marinade until golden brown.

LAZY BREADED CHICKEN

BERNICE KHOURI - Mahded

1 whole chicken (3 lb. fryer)
1 c. corn flakes, crushed
1/4 c. oil
1/8 tsp. paprika
1/2 tsp. garlic salt
Salt to taste
Pepper to taste

Clean and cut up chicken into serving pieces. Wipe dry. Take the oil onto your hand a little at a time and oil all the pieces a little. Take a medium plastic baggie and put the crumbs and paprika in the bag and shake. Take the chicken parts and pat the crumbs with the bag onto the chicken. Place on a piece of wax paper till all are coated. In a 13x9x2 pan, melt the oleo in the oven. Now take each piece of chicken, lay nice side down in the oleo and turn right side up again so that some of the oleo is on each piece. Lay this side by side in the pan until all the pieces are done. Spread pieces to give them room. Sprinkle with garlic salt, salt and pepper. Bake at 325° for 1-1/2 hours. Move the pieces occasionally so they don't stick, baste with oleo. Do not turn chicken. If browning too much, cover lightly with foil for last 1/2 hour. Serves 6.

CHICKEN MAGNIFIQUE

BERNICE KHOURI - Mahded

2 whole chicken breasts (1-1/2 lb.), split
1 c. mushrooms, sliced (1/4 lb.)
2 Tbsp. butter or oleo
1 can cream of mushroom soup
1 small clove garlic, minced
Dash of crushed thyme or rosemary
1/3 c. light cream

In skillet, brown chicken and mushrooms in butter. Stir in soup, garlic and seasonings. Cover and simmer 30 minutes, stirring occasionally. Blend in cream, heat slowly. Serve with rice.

ORANGE BAKED CHICKEN

GLADYS M. JOHNSON-Moslem

5 whole chicken breasts, skinned
1/4 c. minced onion
1/2 tsp. paprika
1 tsp. salt
1/4 tsp. rosemary
1/8 tsp. pepper
2 Tbsp. flour
2 c. orange juice

In large shallow baking pan arrange chicken (breast side up), not overlapping. Sprinkle with onion and seasonings. In medium bowl, thoroughly blend flour with 1/2 cup orange juice, stir in remaining juice and pour over chicken. Bake uncovered at 350° for 1 hour or until tender, basting occasionally with juice in pan.

OVEN BOCCI TYPE CHICKEN

STELLA ALEXANDER - Nava

1 or 2 broilers, cut in half or quarters
Olive oil or Wesson oil
Butter
1/4 c. white wine
Salt
Pepper
1 clove garlic, quartered

Cover bottom of roasting pan with oil 1/4" deep. Place chicken (skin side down) in pan. Pour wine over chicken. Sprinkle with salt and pepper to

taste. Dot chicken with butter. Put piece of garlic on toothpick and place in four corners of pan. (Or lightly use garlic salt.) Cover pan tightly with foil. Bake at 400° for 45 minutes. Remove garlic. Uncover, cook 20 minutes until brown. Turn chicken and bake another 15 minutes until brown.

POLYNESIAN CHICKEN — PEARL A. TOWLE

Slice green peppers and celery very thin and cook about 5 minutes in oil. Add cooked chicken, cover and cook 5 minutes more. Add chicken broth, thicken it slightly. Add soy sauce and 1/2 tsp. sugar. Serve with rice. Quantities are determined only by your own likes and how many you have to serve.

HAM BAKE — BERNICE KHOURI - Mahded

1 pkg. Kraft Macaroni and Cheese Dinner
1/4 c. milk
1/4 c. oleo
Ham, cut in cubes
Pepper, diced

Prepare dinner as directed. Add ham and green pepper. Season to taste. Place in a 10x6" baking dish. Bake at 325° for 30 minutes.

HAM FILLING FOR SOUR CREAM NOODLE RING — BERNICE KHOURI - Mahded

1/4 c. onion, finely chopped
1/4 c. celery, finely chopped
2 Tbsp. green pepper, finely chopped
3 Tbsp. oleo
4 Tbsp. flour
2 c. milk
2 c. cooked ham, diced
2 hard-cooked eggs

Saute onions, celery, green pepper in butter or oleo. Sprinkle with flour and blend. Add milk slowly. Cook until smooth. Add ham and eggs. Serve in ring. Serves 8 - 10.

HAM LOAF

BERNICE KHOURI - Mahded

2 c. cooked ham, ground
2 c. bread crumbs
2 eggs
1 c. milk
1 Tbsp. Worcestershire sauce
1 c. celery, chopped
3 Tbsp. margarine
1 tsp. salt
1/2 tsp. dry mustard

Cook celery in margarine until transparent. Add ham and crumbs. Stir in seasoning, beaten eggs and milk, mix well. Put into greased mold and bake at 350° for about 1 hour or until firm.

QUICHE LORRAINE

LYNNE STEEVES - Aletheia

2 unbaked 9" pie shells
Butter or oleo
1 lb. bacon slices
1/2 lb. natural Swiss cheese, grated
2/3 c. onion, minced
8 eggs
4 c. medium cream
1/4 tsp. cayenne pepper
1-1/2 tsp. salt
1 tsp. pepper
1/8 tsp. nutmeg
1/2 tsp. sugar

Cover pie shells with plastic wrap and refrigerate overnight. Rub piecrust with butter or oleo. Fry bacon, drain well and crumble finely. Sprinkle bacon and cheese in bottom of piecrust with onion. Beat eggs slightly with fork. Stir in remaining ingredients. Pour egg mixture over bacon, cheese and onion mixture. Bake at 400° for 15 minutes, then at 325° for 25-30 minutes or until knife inserted comes out clean. Serves 12.

PORK CHOPS FLORENTINE

SHIRLEY A. COLLINS - Nava

6 pork chops (1/2" thick)
Flour
Salt
Pepper
3 pkg. (10 oz.) frozen chopped spinach
1 can (10-1/2 oz.) chicken broth, undiluted
1 onion, sliced
1 carrot, sliced
1/2 bay leaf
6 Tbsp. butter or oleo

2 egg yolks, lightly beaten
1 c. natural Swiss cheese, grated
6 Tbsp. flour
1-3/4 c. milk

Dredge chops with flour, salt and pepper. Brown in skillet. Lower heat, cover pan and cook chops slowly for 30 minutes or until tender. Cook spinach (do not overcook), drain, season with salt and pepper. Prepare sauce. Simmer chicken broth with onion, carrot and bay leaf for 10 minutes. Strain. Melt butter, add flour; when bubbly, add strained broth and milk, stirring constantly. Cook until thickened. Blend egg yolks into hot sauce. Grease large, shallow baking dish. Spread spinach on bottom, lay chops on top. Pour sauce over chops, sprinkle with cheese. Bake at 375° about 15 minutes to melt and brown cheese. Serves 6.

CHOP SUEY

2 lb. beef
1/2 lb. pork
1/2 lb. veal
1/2 lb. butter
2 Tbsp. molasses
1/2 bottle soy sauce

PEG PERKINS - Mahded

1 c. celery, chopped
1 c. onion, chopped
1 c. mushrooms
1 can water chestnuts, sliced
Salt

Meat should be all lean and cut for chop suey. Flour meat and brown in butter. Add molasses and soy sauce and enough water to almost cover. Simmer for an hour or until meat is very tender. Add onions, celery and mushrooms. Cook 15 minutes. Salt to taste. Add vegetables and water chestnuts. Heat thoroughly and serve.

JAMBALAYA

1-1/2 c. cooked ham, diced
1 c. onion, chopped
3/4 c. celery, sliced
1 medium green pepper, cut in thin strips
3/4 c. water
1 c. cooked chicken, chopped
3/4 c. uncooked rice
2 Tbsp. parsley, minced

1 clove garlic, minced
2 Tbsp. Wesson oil
1 can (10-3/4 oz.) chicken broth
1 can (15 oz.) Hunt's tomato sauce
1 bay leaf
1/4 tsp. leaf thyme
1/4 tsp. Worcestershire sauce
1/4 tsp. cayenne

In large skillet, cook ham, onion, celery, green pepper and garlic in Wesson oil until onion is soft. Add remaining ingredients. Bring to boil. Cover, simmer 40 minutes, stirring once or twice. Makes 4 to 6 servings.

SHISH KABOBS MARINATING SAUCE

BERNICE KHOURI - Mahded

1 clove garlic, sliced
1 c. corn oil
1/2 c. vinegar
2 tsp. Worcestershire sauce
2 tsp. dry mustard
1 tsp. salt
1/4 tsp. pepper
1 dash cayenne
2 drops tabasco

Combine all ingredients. Pour over cut up meat and vegetables in a large shallow dish. Marinate for at least 4 hours, turning and mixing a few times. Arrange meat and vegetables on large skewers. Brush with marinade and broil or cook over charcoal until meat is tender. Turn and brush with marinade several times.

Meat Combinations: Pork and veal, veal and lamb, and all beef cubes.

Vegetables: Whole small onions, chunks of tomato, pieces of pepper, and whole small mushrooms.

FISH CHOWDER

MARGE HOLDEN - Azab

2 lbs. fish (haddock, hake, halibut or perch)
8 small potatoes
4 c. hot milk

2 inch cube salt pork
1 medium onion, cut up
Salt
Pepper

Boil fish in water to cover until the fish flakes easily. Save the water. Remove the bones from the fish. In a frying pan try out diced salt pork. Add onion and let brown. Put fish, pork and onion in a kettle. Add diced raw potatoes and cook until blended. Add hot milk to bring to the thickness of a thick soup. Simmer until all is heated through. Season to taste. Serve hot. Serves eight.

Clam Chowder: Substitute clams for fish.

QUAHAUG CHOWDER — MARJORIE GAYTON - Epac

2 or 3 slices salt pork
2 medium onions, cut fine
6 to 8 potatoes, diced
1 pint quahaugs, finely ground or chopped
Juice of quahaugs
1 Tbsp. flour
2 c. milk
1 large can evaporated milk

In a heavy kettle fry salt pork with onions. Add potatoes and enough water to cover potatoes and cook until potatoes are done. Add quahaugs and juice to which flour has been added. Add milk and evaporated milk. Do not boil.

Clam Chowder: Substitute clams for quahaugs.

CODFISH AND PORK SCRAPS — MARGE HOLDEN - Azab

1 c. salt codfish
1 c. milk
1 Tbsp. salt pork fat
1 Tbsp. salt pork scraps
1-1/2 Tbsp. flour

Soak salt codfish overnight, parboil it once or twice until tender. Flake. Heat in milk. Add flour (mixed with some cold milk) to make a thin sauce. Add fried pork fat and scraps. Serve with baked potatoes.

CREAMED SALT CODFISH

MARGE HOLDEN - Azab

1/3 lb. salt codfish
1 Tbsp. butter
1 Tbsp. flour
1 pint milk
Dash black pepper

Wash and soak codfish and cook until tender. Drain off water. When fish is cooked, pick into flakes. Melt butter in pan and stir in flour. When blended slowly add milk. Stir constantly, set over heat and cook until it thickens. Add fish and pepper.

CAPE COD "TURKEY"

MARJORIE GAYTON - Epac

1 lb. salt codfish
2 c. medium white sauce
1/2 lb. salt pork

Freshen codfish by soaking in cold water for 2 hours, changing water once. Boil until soft enough to flake. Add fish to white sauce. Serve on mashed potatoes. Cut salt pork into small cubes and try out until crisp. Serve as garnish.

CLAM CASSEROLE

LAURA WELLS - Taleb
VERNA BIRMAN - Nava

2 cans (4-1/2 oz.) minced clams & liquid
40 Ritz crackers, coarsely rolled
1 can cream of mushroom soup
1 c. milk
2 eggs beaten
Butter

Combine all ingredients and put in buttered casserole. Dot with butter. Bake at 350° for 1 hour. This will seem thin, but will thicken as it cooks.

CLAM QUICHE

LYN LUNDSTEN - Nava

1 unbaked pie shell
1 medium green pepper, seeded and diced
3 eggs
1 c. milk
1 tsp. salt

1 small onion, diced
1 can (8 oz.) clams, chopped
3/4 c. cheddar cheese grated
1/4 tsp. black pepper
1/2 tsp. dill weed
1/2 tsp. Worcestershire sauce

Spread green peppers in bottom of unbaked pie shell. Sprinkle onion over pepper. Drain clams and arrange on top of vegetables. Sprinkle with cheese. Mix remaining ingredients in 2-cup measuring cup and pour over everything in pie shell. Bake for 10 minutes at 425° then reduce heat to 375° for another 30 minutes or until toothpick inserted in center comes out fairly dry.

FINNAN HADDIE — MARJORIE GAYTON - Epac

1 lb. smoked haddock
2 c. medium white sauce

Steam fish in collander over hot water for 10 minutes. Flake and add to white sauce. Serve on toast or potato. Garnish with chopped hard-cooked egg.

CREAMED FINNAN HADDIE — PEG PERKINS - Mahded

1-1/2 lbs. finnan haddie (smoked cod or haddock)
1/4 c. butter
1 onion, chopped fine
1/4 c. flour
1 tsp. salt
1/2 tsp. pepper
1/2 tsp. dry mustard
2 c. milk
Buttered bread crumbs

Boil fish in water for 15 minutes. Meanwhile, make sauce by sauteeing onion in butter for 5 minutes. Add flour, seasonings and milk. Cook until thick. Add flaked fish and put in baking dish. Sprinkle with crumbs and bake at 350° for about 20 minutes.

BAKED STUFFED HADDOCK

PEG PERKINS - Mahded

5 lbs. haddock
3/4 lb. bread crumbs or firm crackers (18)
Butter, melted
2 tsp. celery, finely chopped
Salt
Pepper
Onion salt
Poultry seasoning
Tomato sauce

Cut haddock into individual portions. Make stuffing by mixing bread crumbs with enough melted butter to hold together. Add celery and seasonings to taste. Place 1/2 cup stuffing on each portion. Bake at 350° for 40 minutes. Cover with tomato sauce.

INLAGED SILL (PICKLED HERRING)

DORIS ENGDAHL - Mahded

1 herring
3/4 c. sugar
6 bay leaves
2 large onions
1/2 tsp. pepper
3/4 c. vinegar
1 Tbsp. whole allspice

Skin and bone herring; then soak for 12 hours, changing water twice. Scrape herring slightly on a bread board. Cut into 1 inch pieces. Place layer of herring in a deep dish, cover with spices, repeat in layers. Add sugar and vinegar which has been mixed together.

STUFFED QUAHAUGS

GLADYS JOHNSON - Moslem

1 c. quahaugs, ground (with plenty of juice)
3/4 c. Italian flavored bread crumbs (use more if quahaugs are extra juice)
1/2 tsp. poultry seasoning
Salt and pepper
Oregano
Ground parmesan cheese
Ground romano cheese

Mix quahaugs, juice, bread crumbs and poulty seasoning together and place in quahaug shells greased with bacon drippings. Sprinkle top with oregano and cheese. Bake at 375° about 30 minutes. Sprinkle with paprika

SCALLOP CASSEROLE

MERRY HEAL - Shedad

1 lb. scallops
1/4 c. margarine
3 Tbsp. cornstarch
2-1/2 c. milk
1/2 c. celery, sliced
1/4 c. pimiento, diced
1/2 tsp. salt
Dash paprika
1/2 c. fine dry bread crumbs.
2 Tbsp. margarine

Wash and drain scallops. Melt margarine in saucepan, blend in cornstarch. Remove from heat. Gradually add milk and mix until smooth. Cook over medium heat until thick and boiling. Simmer 1 minute. Mix in scallops, pimiento, celery, salt and paprika. Pour in shallow 1-1/2 quart casserole or 10" pie plate. Mix bread crumbs and melted margarine. Spoon on top to form ring. Bake at 350° about 35 minutes. Garnish with lemon slices or wedges.

REAL CAPE COD SCALLOPS

RUTH E. OEHME - Epac

Scallops
Egg, beaten
Water
Bread & cracker crumbs
5 or 6 Tbsp. butter, melted

Dip scallops in beaten egg mixed with a little water. Roll in crumbs. Line cookie sheet with aluminum foil Spread scallops on foil. Drizzle with butter. Bake at 375° for 20-25 minutes.

SHRIMP CANTONESE

3 c. hot cooked rice
12 oz. raw shrimp (peeled deveined, and halved lengthwise
2 Tbsp. butter, margarine or vegetable oil
2 c. celery, sliced diagonally
2 c. onions, sliced
1 quart (8 oz.) fresh spinach leaves
1 can (16 oz.) fancy mixed Chinese vegetables
1/4 tsp. pepper
1/4 c. soy sauce
1-1/4 c. chicken broth
2 Tbsp. cornstarch

While rice is cooking, saute shrimp in butter for one minute or until shrimp turns pink, in a large skillet. Add celery and onions. Cook, stirring, 2 minutes. Add spinach and Chinese vegetables which have been rinsed and drained. Cover and cook one minute. Blend pepper, soy sauce, chicken broth and cornstarch. Stir into shrimp and vegetable mixture. Cook, stirring, until sauce is clear and thickened - about 2 minutes. Serve over beds of fluffy rice. Makes 6 servings.

SEAFOOD CASSEROLE

GLADYS BARRITT - Taleb

1/2 lb. butter
1 small box Ritz crackers
1/2 tsp. poultry dressing
Shake of Lowrie salt
1 can condensed cream of shrimp soup
1 can newburg sauce
Any kind of seafood -
King crab
Shrimp
Langostinos
Combination of above

Crush crackers into crumbs and add melted butter and seasonings. In casserole put layers of crumbs and seafood, saving a few crumbs for top. Mix soup and sauce together and pour into casserole. Bake at 350° until thoroughly heated (about 1/2 hour). Serves 8.

SEAFOOD CASSEROLE

CAROLYN MADER - Epac

2 c. lobster (or cooked haddock or other fish)
2 c. cooked shrimp
2 c. fresh mushrooms
2 c. mushroom soup
Noodles, cooked
1-1/2 c. cheddar cheese
1 clove garlic, minced
3 Tbsp. butter
2 Tbsp. lemon juice
Salt
Pepper

Saute mushrooms in butter. Add shrimp and fish. Remove from heat. Add garlic, lemon juice, salt and pepper. Layer noodles and fish mixture in baking dish. Melt soup and cheese together and pour over noodles and fish in baking dish. Bake at 350° for 40 minutes. Serves 12.

SEAFOOD NEWBURG

PEG PERKINS - Mahded

2 Tbsp. butter
2 Tbsp. flour
1 c. cream
3 Tbsp. catsup
2 tsp. Worcestershire sauce
1/2 lb. shrimp
1/2 lb. crab meat
Salt
Paprika
Cayenne
2 Tbsp. sherry

Melt butter, stir in flour and stir in cream slowly. Cook until thick and stir in catsup and Worcestershire. Add shrimp and crab meat, stirring until well heated. Add seasonings to taste. Just before serving add sherry. Serve with rice or noodles.

COOKED ANTIPASTO

DOROTHY NICKLAS - Islam

4 raw carrots
4 green peppers
2 large onions
1 stalk celery
1 lb. mushrooms (fresh)
1 cauliflower (fresh)
1 c. olive oil
2 small bottles catsup
2 small bottles chili sauce
3 tsp. salt
2 tsp. Accent
2 cloves garlic
Juice of 2 lemons
1 can tuna
1 lb. king crabmeat (frozen)
2 jars artichoke hearts
1/2 c. pitted green olives
1/2 c. ripe olives

Dice or chop vegetables. Cook the carrots in olive oil for 5 minutes. Add onion, mushrooms and cauliflower for 2 minutes. Add celery and green peppers and cook for 3 minutes. Set aside. In a large bowl mix catsup, chili sauce, salt, Accent, garlic and lemon juice. Chop or break up the remaining ingredients and add to the sauce. Add vegetables, mix and let it marinate in the refrigerator for 24 hours. May be served hot or cold.

GRANDMA'S BAKED BEANS

VIOLA JOYCE - Mahded

1 lb. beans (2 cups)
1/4 tsp. ginger
1 tsp. prepared mustard
1/2 lb. salt pork
3/4 c. molasses
2 onions, chopped
Salt
Pepper

Pick over beans, cover with water. Bring to a boil. Pour off water, add fresh water and cook until beans are soft. Add rest of ingredients. Bake at 350° about 5 hours. Bake away some liquid, then add more hot water and bake down again (about 3 times).

BOSTON BAKED BEANS — PEG PERKINS - Mahded

2 lbs. beans (California pea or yellow eye)
1 tsp. soda
1 lb. salt pork
8 Tbsp. sugar
2/3 c. molasses
2 tsp. dry mustard
4 tsp. salt
1/2 tsp. pepper
1 medium onion

Soak beans overnight. In morning par boil them for 10 minutes with soda. Then run cold water through the beans in a collander or strainer. Dice rind of salt pork in inch squares, cut in half. Put half in bottom of bean pot with whole onion. Put rest of beans in pot and salt pork. Mix other ingredients with hot water and pour over beans. Bake at 300° for 6 hours. Do not let pot just sit in oven. Add water as necessary to keep beans moist. Don't add too much water at a time and flood the beans. Serves 10 (full portions).

BROCCOLI CASSEROLE — SALLY NEILSON - Taleb

4 pkgs. chopped broccoli
1 can cream of mushroom soup
1 small jar Cheese Whiz
Croutons

Cook broccoli. Place in casserole dish. Mix soup and cheese. Pour over broccoli. Sprinkle with croutons. Bake at 350° for 20 minutes.

BROCCOLI SURPRISE — SHIRLEY A. COLLINS - Nava

3 pkgs. chopped broccoli
1 c. mayonnaise
1 can cream of mushroom soup
3 Tbsp. onion, chopped
2 eggs, beaten
1 c. cheddar cheese, grated.

Cook broccoli until almost done. Mix other ingredients. Pour over top of broccoli which has been placed in cooking dish. If desired, sprinkle crushed crackers over top. Bake at 350° for 30 min.

CABBAGE AND NOODLES — BERNICE KHOURI - Mahded

1 small head cabbage, cut up rather fine
1 small onion, chopped
6 oz. noodles

Brown onion until golden brown, in combination of margarine or butter and Crisco. Cook cabbage in salted water. Drain and squeeze out as much water as possible. Combine with onion and cook on heat for about 5 minutes. Cook and drain noodles, combine with cabbage and heat thoroughly. Salt and pepper to taste. More butter may be added if desired. This recipe may be used with either fresh cabbage or sauerkraut or a combination of both.

HONEY CARROTS — PEG PERKINS - Mahded

1 onion, finely chopped
1 Tbsp. butter
2-1/2 lbs. carrots, sliced
1 c. honey

Cook onion in butter until done. Add carrots and honey. Add as little water as necessary to boil the carrots until done.

SWEET AND SOUR CARROTS — MILDRED SOTER - El Texa

1 pkg. frozen crinkle cut carrots
3/4 c. vinegar
1 tsp. prepared mustard
1 bell pepper, cut up
1/2 c. sugar
1 can tomato soup mix
1/4 c. Wesson oil
1 tsp. Worcestershire sauce
1 onion, sliced in rings, then quartered

Cook carrots frozen 2 or 3 minutes in salted water. Drain and cool. Mix carrots, onions and pepper in large bowl. Mix separately tomato soup mix, sugar, vinegar, Wesson oil, mustard and Worcestershire sauce in bowl and pour over carrot mixture. Let set over night in refrigerator.

CORN FRITTERS

DERONDA E. NILES - Moslem

1 can sweet corn
2 eggs
Salt
Pepper
2 tsp. baking powder
Flour
Butter

If corn is dry, add a little milk. Mix all ingredients, using enough flour to thicken for frying in deep fat. Use less flour for thin dough and dry on a griddle.

STUFFED EGGPLANT

GLADYS JOHNSON - Moslem

2 medium eggplants
4 Tbsp. oil
2 cloves garlic, crushed
1 c. onion, finely chopped
1 green pepper, chopped
1 Tbsp. parsley, minced
2 fresh tomatoes, peeled and chopped
1 Tbsp. capers, washed
1 Tbsp. tomato paste
1 c. cooked rice
1/2 c. pignole nuts
1 tsp. dried basil
1 tsp. salt
1 pinch black pepper
4 Tbsp. bread crumbs
Grated parmesan cheese
Paprika
Butter

Boil whole eggplants in water for 5 minutes. Drain and cool. Cut in half long way and scoop out pulp, leaving 3/4" shell. Sprinkle shells with salt. In skillet saute garlic in oil for 1 minute. Add onions and green pepper and saute until wilted. Add chopped eggplant pulp, parsley, tomatoes and capers. Saute 5 minutes. Stir in tomato paste, rice, nuts, basil, salt and pepper and mix well. Fill eggplant shells with mixture. Sprinkle tops with crumbs, grated cheese and paprika. Dot with butter and bake at 350° for 15 - 20 minutes.

CHEESE LASAGNE WITH TOMATO SAUCE

BERNICE KHOURI - Mahded

1 pkg. (1 lb.) lasagne noodles
1 lb. ricotta or cottage cheese
Tomato Sauce (recipe below)
1/2 c. grated Parmesan cheese
1/2 lb. mozzarella cheese, sliced

Prepare sauce. Cook noodles in boiling salted water as directed on package, drain. Spread the drained noodles over bottom of lightly oiled 13x9x2" baking dish. Pour about 1/3 of the sauce over noodles. Add alternating layers of half the ricotta, Parmesan and mozzarella cheeses. Add remaining noodles. End with sauce. Bake at 350° for 30 minutes or until bubbling and hot. Serves 6 - 8.

Tomato Sauce:

1/2 c. onion, chopped
1 garlic clove, minced
1/4 c. celery, minced
2 Tbsp. vegetable oil
2 Tbsp. salt
2 cans (1 lb.) tomatoes
1 tsp. sugar
1 can (6 oz.) tomato paste
1/4 c. water
1/2 tsp. oregano

Cook onion, garlic and celery in oil over low heat until soft but not brown. Stir in remaining ingredients except oregano. Cover and bring to a boil. Reduce heat, simmer, stirring frequently for 3 hours or until thick. Chill. Skim off fat. Before serving add oregano, simmer 10 minutes. Makes 5 cups. Serve with a green salad and French hard crust bread.

FRESH CREAMED MUSHROOMS — ANITA SOO - Kallipolis

1 lb. fresh mushrooms
1 Tbsp. lemon juice
2 Tbsp. butter or oleo
1 Tbsp. flour
3/4 tsp. salt
1/4 tsp. nutmeg, freshly grated
1/8 tsp. white pepper
1 whole blade mace
1 c. heavy cream

Wash mushrooms, trim tips from stems. Cut in half lengthwise, right through stem. Toss lightly with lemon juice. In medium saucepan, melt butter, remove from heat; add salt, nutmeg, pepper and mace. Gradually stir in the heavy cream. Bring to boiling, stirring; boil 1 minute. Reduce heat, add mushrooms, simmer covered 5 minutes or until mushrooms are tender. Serves 4.

NOODLE RINGS FOR PARTIES — BERNICE KHOURI - Mahded

Noodle rings are a party-pretty way of presenting creamed dishes. And they're so easy to make. You need a greased ring pan that will fit in a larger shallow pan to which you add water. Bake the ring at 350° for 30 - 35 minutes until set. Then unmold and fill with any vegetable or meat or creamed mixture you like.

Sour Cream Noodle Ring:

1 c. cottage cheese
1 c. sour cream
1 egg, beaten
1/2 tsp. salt
Dash pepper
1/4 c. butter or oleo, melted
4 oz. cooked noodles

Blend cottage cheese and sour cream. Add egg, salt, pepper and butter or oleo. Combine with drained noodles. Pour into greased ring and bake as above.

Italian Noodle Ring:

2 garlic buds, minced or
2 green onions, minced
3 Tbsp. oil
2 Tbsp. flour
1/2 c. milk
4 Tbsp. grated Parmesan cheese
Salt
Pepper
4 egg yolks, beaten
6 oz. noodles, drained
4 egg whites, stiffly whipped

Saute garlic buds or onions in oil. Blend in flour. Slowly add milk, cheese, salt and pepper to taste. Add egg yolks. Combine with noodles. Fold in egg whites. Pour into greased ring and bake as above.

American Noodle Ring:

1 egg, beaten
1 c. milk
1/4 c. bread crumbs
1 onion, chopped
1 pimiento, chopped
1/4 c. grated cheese
2 Tbsp. butter or oleo
8 oz. cooked noodles

Beat egg with milk. Add bread crumbs, onion, pimiento, cheese and butter or oleo. Mix with noodles. Pour into greased ring and bake as above.

STUFFED GREEN PEPPERS — BERNICE KHOURI - Mahded

6 large green peppers
1 c. boiling water
1-1/2 tsp. salt
3 c. cooked ham, diced or coarsely ground
1-1/2 c. cooked rice
1/4 tsp. pepper
1 c. onions, sliced
4 peppercorns
6 whole cloves
1 c. condensed tomato soup, undiluted
2-1/2 c. canned tomatoes
1/4 c. butter

Wash pepper, cut thin slices from stem end and remove all seeds. Cook peppers in boiling salted water in Dutch Oven for 5 minutes. Drain and reserve liquid. Combine ham, rice and pepper. Fill drained peppers with this mixture. Melt butter in

Dutch Oven. Add onion and saute until golden brown. Tie peppercorns and cloves in small piece of cheese-cloth. Add tomato soup, canned tomatoes, spice bag and reserved liquid to onions. Mix. Stand peppers upright in sauce. Cover and simmer over low heat for 30 minutes. Serves 6.

SPECIAL SCALLOPED POTATOES PEG PERKINS - Mahded

4 large potatoes, sliced thin
1 large onion, chopped
1 can cream of chicken Soup
1/2 c. (approx.) milk
American cheese slices
Grated cheese
Paprika
Salt and pepper

Combine potatoes and onion in a casserole. Combine soup with enough milk to make blending easy and add to casserole. Cover top of mixture completely with thin slices of American cheese. Sprinkle liberally with grated cheese, paprika, salt and pepper. Bake at 350° for 1-1/2 hours.

RICE-A-RONI SPECIAL — VERNA P. BIRMAN - Nava

2 Tbsp. butter or oleo
4 green onions, sliced or 1 large onion
1 pkg. chicken flavored Rice-a-Roni
1 small can sliced mush-rooms
1 small can bamboo shoots
1 chicken bouillon cube
2-1/4 c. water (includ-ing liquid from mush-rooms and bamboo shoots)

Saute onions in butter. Add Rice-a-Roni and cook for 5 minutes. Add mushrooms and bamboo shoots. Boil liquids, add bouillon cube and combine liquids with Rice-a-Roni. Cover and cook for 20 minutes.

RINKTUM DIDDY — EMILY JACKSON - Epac

1 medium onion, cut up
1 small can tomatoes
Salt
Pepper
1/4 lb. cheese

Cook onion in very little water for 15 minutes. Add tomatoes, salt and pepper. Cook slowly for 1/2 hour in spider. Add cheese, cut in 2 inch slices, 1/4 inch thick. Do not stir. When cheese is melted, serve on toast.

SAUER KRAUT — RUTH E. OEHME - Epac

1 large can sauerkraut
Small piece of fresh pork
1 tsp. caraway seed
4 or 5 slices bacon, cut into small bits, fried
2 potatoes

Cook sauerkraut in saucepan with pork and caraway seeds. Add 2 scraped potatoes and fried bacon. Cook for 30 minutes.

TOMATO SAUCE — PEG PERKINS - Mahded

2 Tbsp. butter
1 c. celery, finely chopped
1 c. onion, finely chopped
Salt and pepper to taste
2 c. tomato puree
1 tsp. sugar
4 Tbsp. flour

Saute celery and onion in butter. Mix together tomato puree, salt and pepper and sugar and add to celery and onions. Boil 10 minutes, then add flour.

HOW TO PEEL AN ONION WITHOUT SHEDDING A TEAR??

Let your husband do it - - - SMILE

RECIPE FOR A HAPPY HOME

4 cups of love
2 cups of loyalty
3 cups of forgiveness
1 cup of friendship

5 spoons of hope
2 spoons of tenderness
4 quarts of faith
1 barrel of laughter

Take love and loyalty,
mix it thoroughly with faith,
Blend it with tenderness,
kindness and understanding.
Add friendship and hope,
sprinkle abundantly with laughter.
Bake it with sunshine,
serve daily with generous helpings.

Author unknown

Any sandwich may be spread with butter, oleo, mayonnaise or sandwich spread and crisp lettuce leaves.

Filling for any salad sandwich may be held together with mayonnaise, salad dressing or sandwich spread.

For a change try adding one or more of the suggested foods or seasonings to basic sandwiches.

Chicken or Turkey Salad

Minced onion, celery, green pepper, walnuts or apples.
Sweet relish or worcestershire sauce.
Poultry seasoning, marjoram, sage or thyme.

Chicken or Turkey Slices

Poultry stuffing and cranberry sauce.
Sliced cheese, tomatoes or bacon.

Cheese - American, Cheddar or Swiss

Ham, bologna, any cold meats or tuna salad.
Sliced tomato or fried bacon strips.
Mustard.

Cheese - Cream Cheese

Crushed pineapple, chopped nuts, chopped olives or pimiento.
Jam,jelly, marmalade.
Caraway seed, chives or dill.
Plain on any fruit or nut bread such as banana, cranberry, date, brown bread, pumpkin or zucchini.

Cold Cuts

Sliced cheese, tomato, chopped or sliced pickles.
Mustard.

EGG, COOKED

Fried egg (yolk broken) with strips of bacon or ham.
Omelet with fried bacon, chopped ham, minced onion, grated cheese, dried beef beef or strips of green pepper (sauteed until soft before adding to egg).
Basil, dry mustard, oregano.

EGG SALAD

Minced fried bacon, celery, cucumber, onion, green pepper or pimiento.
Grated cheese, chopped pickle, sardines.
Any cold meat chopped and mixed with chili sauce.
Dry mustard, onion salt, vinegar.

HAM SALAD

Minced onion, chopped pickles or chopped hard-boiled eggs.
Sweet relish or horseradish.

PEANUT BUTTER

Any jam or jelly or Marshmallow Fluff.
Crumbled fried bacon, grated raw carrots or chopped raisins.
Mashed banana with small amount of honey.

SALMON SALAD

Minced celery, onion or green pepper.
Lemon juice or cayenne.

SHELLFISH - CRAB, LANGOSTINO, LOBSTER OR SHRIMP

Minced celery, onion or green pepper.
Lemon juice.

TUNA SALAD

Minced celery, cucumber, onion, green pepper or chopped pickles.
American or cheddar cheese.
Sliced tomatoes.

ODDS AND ENDS

Baked beans with catsup or chili sauce and sliced onions.

Bacon, lettuce, tomato with slices of cheese or turkey.

Eggplant - thin layers of leftover eggplant casserole.

Meatloaf with catsup or chili sauce.

PARTY SANDWICHES

Any salad filling spread on small rye rounds of bread or small pieces of white or dark bread cut into triangles, squares, strips, etc.

Garnish with small sprig of fresh parsley, thin slice of ripe or stuffed green olive, pimiento, anchovy.

PINWHEEL SANDWICHES

These are attractive for special occasions because of the contrast in color between the filling and the bread.

Trim crusts. Put two slices of bread together, slightly overlapping, and roll or press overlapped edges to flatten. Spread with filling. Starting at narrow edge, roll like jelly roll. Wrap in waxed paper and refrigerate for several hours. Just before serving cut in 3/8" to 1/2"

slices.

Fillings:

Egg salad, deviled ham, salmon salad, seafood salad.

Tint softened cream cheese with yellow, green or red food coloring. Blend in drained, crushed pineapple, chopped green olives, finely chopped walnuts or finely chopped maraschino cherries.

If desired, place whole stuffed green olives or maraschino cherries at the starting edge of the rolled sandwich. When cut, this leaves a slice of the olive or cherry at the center of the pinwheel.

FILLED ANGEL CAKE — ELAINE LARSON - Aletheia

Prepare and bake one angel cake according to directions on package.

Filling:

2 c. milk
1/2 c. sugar
1 env. plain gelatin
4 egg yolks, beaten
1 tsp. sugar
1/2 tsp. salt
3/4 tsp. vanilla
1/2 pint cream, whipped

Heat 1-3/4 cups milk in double boiler. Brown 1/2 cup sugar until crystallized, stirring continually. Add this to hot milk. Stir until dissolved. Dissolve gelatin in remaining milk and hold to use later. To beaten egg yolks add sugar and salt. Add hot milk to egg mixture and cook in double boiler until mixture coats spoon. Add vanilla and gelatin. Remove from stove. Cool until partially set (about 45 minutes) in double boiler over cold water. Add whipped cream. Cut angel cake 1-1/2 inches from top and halfway down. Fill and replace cake cut out. Spread top of cake with filling.

FRESH APPLE NUT CAKE — GLADYS M. JOHNSON - Moslem

3 c. flour
1 tsp. baking powder
1 tsp. baking soda
1-1/2 tsp. salt
1 tsp. cinnamon
3/4 c. liquid shortening
4 c. apples, chopped
1 tsp. vanilla
2 eggs
2 c. sugar
1 c. nuts, chopped

Sift together flour, baking powder, soda, salt and cinnamon. Add shortening, apples and vanilla. In a separate bowl beat eggs until light yellow in color. Gradually add sugar and beat until light and fluffy. Fold the egg mixture with other ingredients. Blend well and add nuts. Pour into

greased 10" tube pan. Bake at 350° for 1 hour and 15 minutes.

NOBBY APPLE CAKE — MARILYN FULLER - Aletheia

1 c. sugar
3 Tbsp. shortening
1 egg
3 c. diced apples
1/4 c. nuts
1 tsp. vanilla
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
1 tsp. baking soda
1 c. flour

Cream shortening and sugar. Add egg, mix well. Add diced apples, nuts and vanilla. Then add sifted dry ingredients. Bake in greased 8x8x2" pan at 350° for 40-45 minutes.

APPLE CAKE — PAMELA SIKORSKI-Aletheia

3 c. flour
2 c. sugar
1 c. cooking oil (Mazola)
4 eggs
1/2 c. orange juice
3 tsp. baking powder
2-1/2 tsp. vanilla
1 tsp. salt
5 or 6 apples
1 tsp. cinnamon
5 Tbsp. sugar

In a large bowl mix flour, 2 cups sugar, cooking oil, eggs, orange juice, baking powder, vanilla and salt. Beat together until smooth. Batter will be thick. Peel and cut apples in small square chunks. Sprinkle with cinnamon and sugar. Pour half the batter into a greased tube pan. Arrange half the apple mixture over it. Pour in remaining batter and arrange the rest of the apples on top. Bake at 350° for 1-1/2 hours or until top is golden brown. Let cake cool on rack before removing from pan.

FRESH APPLE CAKE

LYNNE STEEVES - Aletheia

4 c. apples, chopped
1 c. oleo
3 c. flour
1 tsp. salt
1 tsp. allspice
1/2 c. raisins (optional)
1/2 c. nuts (optional)
2 c. sugar
2 eggs
2 Tbsp. baking powder
1 tsp. nutmeg
2 tsp. cinnamon
1 box chopped dates (optional)

Cut apples and sprinkle sugar over layers, let stand 10 minutes until juicy. Add egg, oleo and blend. Add dry ingredients, stirring just to mix. Fold in raisins, dates and nuts. Bake at 350° for 50 - 60 minutes in wax paper lined 9x13" pan. Cool 10 minutes before removing from pan. While still warm, ice lightly. Icing - confectioners sugar and enough water to spread easily and thin.

GLAZED APPLE CAKE

1 c. corn oil
2 c. sugar
3 eggs
3 c. flour
1 tsp. baking soda
1-1/2 tsp. cinnamon
1 c. nuts, chopped
1-1/2 tsp. cloves
1 tsp. salt
1-1/2 tsp. nutmeg
1 tsp. vanilla
3 c. apples (about 4), finely chopped

Sift together dry ingredients. Mix eggs, oil and sugar together with big spoon (do not use mixer). Mix together flour, nuts, apples and vanilla. Add eggs, sugar and oil. Bake in greased and floured tube pan at 350° for 1 hour and 10 minutes. (Start in cold oven.)

Glaze:
1/4 c. butter
1/2 c. brown sugar
2 Tbsp. cream
1 tsp. vanilla

Boil for 1 minute, pour over hot cake in pan. Cool.

APPLE WALNUT SUPREME CAKE TERRY WICKMAN - Aletheia

4 c. peeled apples, coarsely chopped
1-3/4 c. sugar
2 eggs
1/2 c. Crisco oil
2 tsp. vanilla
2 c. sifted regular flour
2 tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
1/2 c. walnuts, chopped

Combine apples and sugar, set aside. In a large mixing bowl blend eggs, oil and vanilla. Beat 1 minute at medium speed. Add combined dry ingredients alternately with apple mixture. Stir in walnuts. Bake in a greased and floured13x9x2" pan at 350° for 45 - 50 minutes, until cake tests done with a toothpick. Do not underbake.

Optional Lemon Glaze Topping:
1 c. confectioner's sugar
1-1/2 Tbsp. lemon juice
1/2 tsp. vanilla
1 Tbsp. corn syrup

Blend until smooth and drizzle over top of cooled cake.

BANANA CAKE ELIZABETH CULVER - Epac

1/2 c. butter
2 eggs
1/2 tsp. baking poweder
1/2 tsp. salt
1 tsp. vanilla
1-1/2 c. sugar
2 c. flour
3/4 tsp. soda
1/4 c. sour milk
3 bananas

Cream butter and sugar. Add well beaten eggs. Sift dry ingredients together, add alternately with sour milk. Add well-mashed bananas and vanilla. Bake at 350°.

BOILED CAKE

EMILY JACKSON - Epac

1 c. brown sugar
1 c. raisins
1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. cloves
1/2 tsp. nutmeg
1-1/2 c. cold water
2 c. flour
1 heaping tsp. soda

Boil together first seven ingredients for 10 minutes. When cool, add flour and soda. Improves with age.

CANADIAN FRUIT CAKE

ANNA V. CUNNINGHAM - Mahded

1 lb. brown sugar
2 tsp. shortening
1/2 tsp. salt
1 tsp. cinnamon
1/2 c. nuts, chopped
1 lb. raisins or part candied fruit
2-1/2 c. hot water
3-1/2 c. flour
2 tsp. baking soda

Put all ingredients, except flour and soda in a heavy kettle, bring to a boil, then simmer 5 minutes. Cool until lukewarm, mix in flour and soda. Divide batter into 2 greased and floured bread tins. Bake at 350° for 1 hour. Cool and wrap in foil for freezing if desired. (In family recipe box for over 70 years.)

CARROT CAKE

GLADYS JOHNSON - Moslem

1 lb. carrots
3 c. sifted flour
2 tsp. baking powder
2 tsp. cinnamon
2 c. sugar
2 tsp. baking soda
1-1/2 c. oil
4 eggs, unbeaten
3/4 c. nuts

Boil carrots, drain and mash. Mix dry ingredients. Add carrots and oil to dry ingredients and mix well. Add eggs and nuts. Mix well. Bake in ungreased tube pan at 350° for 75 minutes. Let cool in pan.

CHEESE CAKE

CONNIE MASON - Nava

4 pkg. (8 oz.) cream cheese (at room temperature)
3 Tbsp. flour
Pinch of salt
Juice of 1/2 lemon
2 tsp. vanilla
1-1/2 c. sugar
6 eggs
1 pint sour cream
1 large can pineapple pie filling

Break up cream cheese, add sugar, salt and flour. Mix well. Add eggs one at a time and beat well each time. Add sour cream, lemon juice and vanilla. Blend all together. Pour 2/3 of batter into ungreased pan. Then add pineapple and rest of batter. Bake at 400° for 45 minutes on center shelf in oven. Turn oven off. Open door and let stand in oven for 1 hour. (Use a spring-form pan.)

LADY FINGERS CHEESE CAKE

CONNIE MASON - Nava

1 pint all purpose cream
2 tsp. vanilla
3 pkg. lady fingers
2 pkgs. (8 oz.) cream cheese
3/4 c. sugar
1 can pie filling (pineapple, cherry or blueberry)

Blend cream cheese, sugar and vanilla by hand. Whip the cream separately, then fold into the cream cheese mixture on slow speed with mixer. Use a spring-form pan. Place lady fingers around sides and bottom of pan. Pour half the cream cheese mixture into the pan, then a layer of lady fingers. Pour remaining cream cheese filling and top with fruit topping. Refrigerate overnight.

ABBY'S CHEESE CAKE

1/3 c. powdered sugar
1-1/2 c. graham cracker crumbs
1/4 lb. margarine
1 c. granulated sugar
3 pkg. (8 oz.) cream cheese
1 tsp. vanilla
4 eggs
1 can fruit pie filling

Crust:
Melt butter and add to graham cracker crumbs and powdered sugar. Line bottom of spring-form pan with crumb crust, packing firmly.

Filling:
Mix sugar, cheese, vanilla and eggs. Pour filling over crust. Bake at 350° for 50 minutes. Do not turn oven off. Remove cheese cake and top with 1 pint sour cream and return to oven for 5 minutes. Let cake cool and top with your choice of prepared pie filling (blueberry, cherry or strawberry). Chill overnight.

CHEESE CAKE — FRAN

Topping:
1 can (9 or 12 oz.) crushed pineapple
1/2 c. sugar
1 Tbsp. cornstarch

Drain pineapple, add sugar and cornstarch. Cook in top of double boiler until thick. Set aside to cool.

Crust:
4 Tbsp. butter
3 Tbsp. sugar
1 egg
1 tsp. baking powder
1-1/2 c. flour
3 Tbsp. milk

Cream butter and sugar. Add egg and dry ingredients with milk. Dough is sticky. Pat dough in 9" square pan (bottom and sides). Put cooled pineapple over crust.

Filling:
1 large pkg. cream cheese
5 Tbsp. sugar
3 Tbsp. flour
1 c. milk
2 eggs
1/2 tsp. vanilla
1 small lemon (juice and rind)

Blend cream cheese, sugar and flour. Add eggs one at a time. Add lemon juice and rind, vanilla and

milk. Mix well. Pour over pineapple slowly. Sprinkle cinnamon on top. Bake at 325° about 50 minutes.

CHERRY NUT CAKE — VIOLA JOYCE - Mahded

2-1/2 c. sifted cake flour
1-1/2 c. sugar
3-1/2 tsp. baking powder
1 tsp. salt
1/2 c. Spry or Crisco
3/4 c. milk
1/4 c. maraschino cherry juice
1 tsp. vanilla
1 tsp. almond extract
4 egg whites, unbeaten
18 maraschino cherries, well drained and finely chopped
1/2 c. walnuts, finely chopped

Sift flour, sugar, baking powder and salt into mixing bowl. Drop in Spry (no creaming needed). Combine milk and cherry juice. Add 3/4 cup of this liquid. Add flavoring extracts. Beat 200 strokes (2 minutes by hand or in mixer at low speed). Scrape bowl and beaters. Add remaining liquid and egg white. Beat 200 strokes or 2 minutes at low speed in mixer. Add cherries and nuts, blend. Bake in 2 greased and wax paper lined pans at 375° for 20 - 25 minutes. Cool and frost.

Cherry Nut Cake Frosting:

2 Tbsp. Spry
2 Tbsp. butter
1 tsp. vanilla
1/2 tsp. almond extract
1/2 tsp. salt
4 c. sifted confectioners sugar
9 Tbsp. scalded cream or whole milk
Red food coloring

Combine Spry, butter, vanilla, almond and salt. Blend and beat in 1/2 cup sugar. Add hot cream alternately with remaining sugar. Beat well after each addition. Add only enough cream to make a nice spreading consistency. Finally, add a few drops of food coloring to tint frosting a delicate pink.

CHERRY SWIRL SKILLET CAKE ANNETTE PETERSON - Epac

1 can (1 lb.) tart red pitted cherries
1/2 c. sugar
1/4 tsp. red food coloring
3/4 c. butter
1-1/2 c. sugar
1 egg
1-1/2 tsp. vanilla
2-1/2 c. sifted regular all purpose flour
2 tsp. baking powder
1/2 tsp. salt
1 tall can evaporated milk (1-2/3 c.)
1/2 c. regular all-purpose flour
1/2 c. light brown sugar, firmly packed
1 tsp. cinnamon
1/4 c. butter
1/4 c. sliced, blanched almonds

In a small saucepan combine cherries, 1/2 cup sugar and food coloring. Heat to dissolve sugar, stirring occasionally. Keep warm while preparing batter. Cream 3/4 cup butter with 1-1/2 cup sugar until light and fluffy. Beat in egg and vanilla. Sift together 2-1/2 cups flour, baking powder and salt. Add dry ingredients to creamed mixture alternately with evaporated milk, beginning and ending with dry; beat well after each addition. Spread batter evenly in bottom of a well greased large size electric frypan which has been preheated to 280°. Carefully spoon warm cherry mixture over batter. Cover pan tightly with vent closed; bake 20 minutes. Open vent and continue baking 10 minutes longer.

Topping:

Combine 1/2 cup flour with brown sugar and cinnamon. Cut in 1/4 cup butter until mixture resembles coarse meal. When cake is done, sprinkle first with topping, then with sliced almonds. Cover again, turn off fry pan and let stand 10 minutes before removing cover. Serve warm or cold.

CHOCOLATE CHIP CAKE

MARJORIE HORN - Epac

1 c. sugar
1/2 c. shortening
2 eggs
2 c. flour
3 tsp. baking powder
1 tsp. salt
3/4 c. milk
1 tsp. vanilla
1 c. chocolate bits, chopped

Cream sugar and shortening. Add eggs one at a time. Sift together dry ingredients and add alternately with milk and vanilla. Stir in chocolate bits. Bake in 8x8" square pan at 350° for 45 minutes.

CHOCOLATE SWIRL COFFEE CAKE

KAY MacLELLAN - Taleb

2 c. sugar
1 c. shortening
3 eggs
2 tsp. vanilla
1 can (13 oz.) evaporated milk
3-1/2 c. flour
4 tsp. baking powder
1/4 tsp. salt
2 env. (2 oz.) pre-melted chocolate or 2 squares
1/4 c. sugar
1 tsp. cinnamon
1/2 bag (3 oz.) chocolate chips

Combine sugar and shortening in bowl of mixer and cream on medium speed. When well blended, beat in the eggs. Add vanilla. Beat in mixed dry ingredients alternately with milk. Pour a little batter into a well-greased, floured tube pan. Drizzle one envelope of chocolate over the batter (if using squares, melt over hot water and then drizzle over batter). Combine sugar and cinnamon; sprinkle half of mixture over chocolate. Marble it well with a knife. Top with more batter, more chocolate and more sugar until all are in pan. Marble well with knife. Sprinkle top with chocolate chips; cut thru batter to marble. Some nuts may be sprinkled on top of cake if desired. Bake at 350° for 1 hour. Turn off oven and let cake cool in the oven. Remove from pan. Wrap with Saran or foil or place in cake tin to keep fresh. Makes very high, large cake.

WONDER CHOCOLATE CAKE

SANDY MacPHERSON - Taleb

1-1/2 c. flour
1 c. sugar
3 Tbsp. cocoa
1 tsp. baking soda
1/2 tsp. salt
6 Tbsp. cooking oil
1 Tbsp. vinegar
1 tsp. vanilla
1 c. cold water

Sift together dry ingredients right into an ungreased 8x8" cake pan. Make three holes in the dry ingredients. Add in the first hole the cooking oil, in the second the vinegar and in the third the vanilla. Pour water over all. Stir with a fork until all ingredients are thoroughly mixed. Bake at 350° for 25 minutes. Frost right in pan when cool.

YUMMY CHOCOLATE CAKE

JOYCE SUTHERLAND - Aletheia

1 egg
1 c. sugar
1 c. milk
1 c. flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. vanilla
2 squares chocolate
3 Tbsp. shortening

Melt together in saucepan the chocolate, shortening and half of the milk. Add to the rest of the ingredients already mixed in a bowl. Bake in an 8x8" pan at 350° for 25 minutes. Either grease the pan or line with waxed paper. Mixture will be very thin.

COFFEE CAKE

ELLIE ANDERSEN-Aletheia

1 c. sugar
1/2 lb. oleo
1 tsp. vanilla
1/2 pint sour cream
2 eggs
1 tsp. baking powder
1 tsp. salt
1 tsp. baking soda
1/2 c. brown sugar
1 Tbsp. cinnamon
1 Tbsp. nutmeg
1/2 c. nuts, chopped

Cream sugar and oleo. Add eggs, sour cream and vanilla. Combine dry ingredients and add to batter. Pour half of cake mixture into greased and floured tube pan. Combine brown sugar, cinnamon, nutmeg and nuts. Sprinkle half of topping mixture over cake batter. Add remaining cake batter and then remaining topping mix. Bake at 350° for 45 minutes. Cool 15 minutes in pan.

FRUIT CAKE — DORIS ENGDAHL - Mahded

1 c. sugar
1 egg
2 Tbsp. butter
1 tsp. baking soda
1 can tomato soup
1-1/2 c. flour
2 tsp. cinnamon
1/2 tsp. cloves
1 c. nuts
1 c. raisins
1 c. fruit

Put raisins and mixed fruit in rum or port wine for a day or two before using. Cream sugar, egg and butter together. Add soda to tomato soup and add to creamed mixture. Combine flour, cinnamon and cloves and add to mixture. Fold in nuts, fruit and raisins. Put in bread pan. Bake at 350° for 1 hour.

FUDGE CAKE — DERONDA E. NILES - Moslem

1/2 c. sour cream
1 c. sugar
2 squares baking chocolate
1/2 c. hot water
1-1/2 c. flour
1 tsp. soda
1 tsp. vanilla
Pinch salt
2 eggs

Dissolve chocolate in hot water. Let cool. Mix in order and bake at 350° for 30 - 40 minutes.

TUNNEL OF FUDGE CAKE

TERRY WICKMAN - Aletheia

1-1/2 c. butter
6 eggs
1-1/2 c. sugar
2 c. flour
1 pkg. double Dutch Fudge Buttercream frosting
2 c. walnuts

Cream butter. Add eggs one at a time. Add sugar gradually. Fold in remaining ingredients. Bake in 10" tube pan (greased and floured) at 350° for 60 - 65 minutes. Cool 2 hours. NOTE: Cake does <u>not</u> rise.

HARVEY WALLBANGER CAKE

TERRY WICKMAN - Aletheia

1 yellow cake mix
1 pkg. Instant Vanilla Pudding
1 c. oil
1/4 c. Vodka
1/4 c. Galliano
3/4 c. orange juice
4 eggs

Mix all ingredients together and pour into greased and floured tube pan. Bake at 350° for 35 - 40 minutes. Cool upside down on rack.

HOT MILK CAKE

LAURA WELLS - Taleb

3 eggs, separated
1 c. sugar
1 c. flour
1 tsp. baking powder
1 tsp. vanilla
1 tsp. almond flavoring
1/2 c. milk (heated, but not too hot)
1 Tbsp. butter

Beat egg whites. Add egg yolks and remaining ingredients. Bake at 350° for 25 minutes.

JAMAICAN MYSTERY CAKE — DOROTHY A. HOWARD - Azab

Cake:

2-1/4. c. sifted All Purpose flour *
1-1/3 c. sugar
3 tsp. D.A. baking powder
1 tsp. salt
1 c. milk
1/2 c. shortening
2 eggs
1-1/2 tsp. Burnett's pure vanilla

* Omit baking powder and salt when using self-rising flour.

Sift together dry ingredients in mixing bowl. Add milk and shortening. Blend at lowest speed of electric mixer, then beat at low speed for 1-1/2 minutes or beat 225 strokes with a spoon. Add eggs and vanilla. Beat another 1-1/2 minutes. Turn into two 8" round layer pans, well greased and lightly floured on the bottoms. Bake at 350° for 30 - 35 minutes. Cool. Prick each layer several times with a fork.

Sauce:

1/2 c. sugar
1-1/2 Tbsp. instant coffee
1/2 c. water

Combine all ingredients in a saucepan. Bring to a boil. Boil 4 minutes. Spoon over cake layers. When cool, fill cake and frost.

Rum Cream Filling:

1/3 c. flour
1/3 c. sugar
1/4 tsp. salt
1-1/2 c. milk
3 egg yolks, beaten OR 2 eggs
2 Tbsp. butter
2 tsp. Burnett's rum flavor

Combine flour, sugar and salt in a saucepan. Gradually add milk and eggs. Cook, stirring constantly,

until thick. Stir in butter and rum flavor. Cover. Chill. Spread filling between cake layers, reserving 1/2 cup of filling for frosting.

Whipped Cream Frosting:

1 c. whipping cream
1/4 c. confectioner's sugar
1/2 c. Rum Cream Filling above

Beat cream, sugar and reserved cream filling until thick. Frost cake.

Alternate Frosting:

Stir reserved Rum Cream Filling into <u>frozen</u> Cool Whip.

LEMON LOAF — ELIZABETH CULVER - Epac

1/2 c. shortening
1 c. sugar
2 eggs
1/2 tsp. salt
1/2 c. nuts
1 tsp. baking powder
1/2 c. milk
1-1/2 c. flour
Grated rind of 1 lemon

Beat shortening, sugar and eggs together well. Add remaining ingredients and mix well. Bake at 350° for 45 minutes in greased loaf pan.

Mix juice of one lemon and 1/4 cup of sugar. Pour over hot loaf.

MAINE WHITE CAKE — MRS. O. BEN STODDARD - Shedad

2 c. flour
2-1/2 tsp. baking powder
3/4 tsp. salt
1 egg, unbeaten
1 c. less 2 Tbsp. milk
1 tsp. vanilla

1/2 c. shortening
1 c. sugar
1/4 tsp. lemon extract

In one bowl beat all ingredients together until smooth. Bake in 8x8" pan at 325° for 45 minutes.

OLD-FASHIONED PORK CAKE — MARGE HOLDEN - Azab

1 lb. fat salt pork, ground fine
1 c. strong hot coffee
2 c. brown sugar
2 eggs, beaten well
1 c. molasses
1 tsp. baking soda
2 tsp. cloves
2 tsp. cassia
2 tsp. nutmeg
1 lb. raisins
1 lb. currants
1/2 lb. citron
3 c. flour

Pour coffee over salt pork. Add brown sugar, eggs, molasses, baking soda and spices. Mix flour with fruit and then add to batter. Bake at 250° for 1 hour.

ORANGE RUM CAKE — KAY MacLELLAN - Taleb

1 c. butter or oleo
2 c. granulated sugar
2 large oranges
1 lemon
2 eggs
2-1/2 c. sifted all-purpose flour
2 tsp. D.A. baking powder
1 tsp. soda
1/2 tsp. salt
1 c. buttermilk
1 c. nuts, finely chopped
2 Tbsp. rum

With an electric mixer beat butter until fluffy. Gradually add 1 cup of sugar and beat after each addition until fluffy. Add grated rind of oranges and lemon. Add eggs, one at a time, beating after each addition until very light. Sift, then lightly spoon flour into measuring cup; level with spatula. Put flour into sifter. If instant type is used, do not sift, but mix with other dry ingredients. (Do not use cake flour or self-rising flour.) Add

baking powder, soda and salt. Sift into bowl. To butter mixture, add flour mixture alternately with buttermilk in small amounts, beating after each addition until smooth. Fold in nuts. Pour batter into greased 9" or 10" tube pan. Bake at 350° for 1 hour. Cake is done when it shrinks from sides of pan and surface springs back when pressed lightly with finger.

Meanwhile, strain juice of oranges and lemon into saucepan. Add remainder of sugar and rum. Bring to a boil. When cake is done, remove from oven and pour liquid mixture slowly over cake in pan. If cake does not absorb all of mixture as it is poured, reserve remainder and spoon it on later. Let cake stand a day or two before serving. Remove cake from pan. This is a moist, rather heavy cake that must be eaten with a fork. Before making, read through the entire recipe. These are the ingredients needed; make no substitutions.

PUMPKIN POUND CAKE — KAY MacLELLAN - Taleb

3 c. sifted flour
1 Tbsp. baking powder
1 tsp. salt
1/2 tsp. baking soda
1 Tbsp. pumpkin pie spice
1 tsp. orange peel
3 large eggs
2-1/4 c. sugar
1 can (1 lb.) pumpkin
3/4 c. butter, melted
1/4 c. milk
1/4 c. dark rum
1 c. walnuts, chopped

Sift together flour, baking powder, salt, baking soda, pumpkin pie spice and orange peel. Set aside. Beat eggs until light and fluffy. Beat in sugar until well blended. Beat in pumpkin and butter. Combine milk and rum. Add alternately with flour mixture. Stir in walnuts. Pour into a well-greased Bundt pan or 2 quart cake mold. Bake at 375° for 55 - 60 minutes.

RED VELVET CAKE

BARBARA JOHNSON - Taleb

1/2 c. shortening
1-1/2 c. sugar
2 eggs
2-1/2 c. flour
1 tsp. salt
1 c. buttermilk
1 tsp. vanilla
2 tsp. cocoa
1 oz. red food coloring
1 tsp. baking soda
1 Tbsp. vinegar

Cream shortening and sugar. Add eggs and beat well. Sift together dry ingredients and add alternately with buttermilk. Beat until smooth after each addition. Add vanilla, cocoa and coloring. Beat entire mixture three minutes. Dissolve baking soda in vinegar. Blend into mixture by hand. Bake in 2 greased and floured 9" pans at 350° for 30 minutes.

Icing:
3 Tbsp. flour
1 c. milk
1 c. sugar
1/2 c. oleo
1/2 c. Crisco shortening
1 tsp. vanilla

Cook flour and milk until thick. Cool. Cream sugar, oleo and shortening until fluffy. Add to cooled white sauce and beat well. Add vanilla.

SELF FROSTED CAKE

ANNETTE W. PETERSON - Epac

1-1/3 c. flour
2-1/2 tsp. baking powder
3/4 tsp. salt
1 c. sugar
1/2 c. solid shortening
2/3 c. milk
2 eggs
1 tsp. vanilla

Combine all ingredients and beat at medium speed for two minutes. Spread evenly in greased 9" pan and spoon topping evenly over batter.

Topping:
1/2 c. chocolate syrup
1/3 c. sugar
1/2 c. warm water

Bake at 350° for 40 - 50 minutes. Cool for a minute or so, loosen edges with spatula, and invert onto serving plate. Serve with ice cream or whipped cream.

SOUR CREAM CHERRY NUT CAKE

2 c. sugar
2 sticks oleo
3 eggs
2 tsp. almond flavoring
2 tsp. vanilla
1 pint sour cream
1 tsp. baking soda
3 c. sifted flour
1 tsp. baking powder
Pinch salt
1 c. maraschino cherries well-drained
1 c. walnuts, chopped

Cream together sugar, oleo, almond and vanilla flavorings. Add eggs one at a time. Add sour cream and dry ingredients. Fold in cherries and walnuts. Bake in greased 10" spring pan at 350° for 1 hour to 1 hour and 15 minutes. Bake only 55 minutes if using 2 mold pans.

SOUR CREAM COFFEE CAKE

PEG PERKINS - Mahded
JANICE EDWARDS - Aletheia

1/2 c. oleo
1 c. sugar
2 c. flour
1 tsp. baking powder
1 tsp. baking soda
Pinch of salt
1 tsp. vanilla
2 eggs
1/2 pint sour cream

Cream sugar and shortening. Add eggs. Alternately add dry ingredients with sour cream. Add vanilla and stir.

Topping:
1 tsp. cinnamon
1/2 c. sugar
1/2 c. nuts, chopped

Mix all ingredients together. Pour half of cake

mixture into tube pan. Sprinkle half of topping over cake mixture. Add remaining cake mixture and sprinkle remaining topping. Bake at 350° for about 40 minutes.

Optional: Sprinkle a few chocolate or butterscotch bits on top before baking.

SOUR CREAM COFFEE CAKE — ANNETTE W. PETERSON - Epac

1/4 c. oleo
2 eggs
1 c. brown sugar
1 tsp. vanilla
1 c. sour cream
2 c. flour
1 tsp. baking powder
1 tsp. soda
1/4 tsp. salt

Cream oleo and sugar. Add eggs and vanilla. Blend well. Sift dry ingredients and add alternately with sour cream. Mix well. Put half of mixture in greased and floured pan.

Topping:
2 Tbsp. oleo
1 tsp. cinnamon
1/2 c. sugar
1/2 c. nuts, chopped

Melt oleo and mix well with remaining ingredients. Spread half of topping over cake mixture in pan. Add remaining cake mixture and top with remaining topping. Bake at 375° for 35 - 40 minutes.

STREUSEL COFFEE CAKE — TERRY WICKMAN - Aletheia

3/4 c. sugar
1/3 c. Crisco oil
1 egg
1/2 c. milk
1-1/2 c. sifted regular flour
2 tsp. D.A. baking powder
1/2 tsp. salt

Combine sugar, Crisco oil and egg. Add milk and beat thoroughly. Stir in combined dry ingredients.

Beat until smooth. Spread in a greased 9" square pan. Sprinkle with Streusel Topping.

Streusel Topping:
1/2 c. light brown sugar
2 Tbsp. regular flour
2 tsp. cinnamon
2 Tbsp. Crisco oil
1/2 c. walnuts, finely chopped

Combine all ingredients with a fork. Sprinkle on cake batter. Bake at 375° for 30 - 35 minutes.

DEE'S WHISKEY CAKE

HARRY SAUNDERS - Azab

1 pkg. (18 oz.) Duncan Hines White Cake Mix
1 pkg. (3-3/4 oz.) instant vanilla pudding
1 oz. whiskey
4 eggs
1 c. raisins
1 c. milk
1/2 c. oil (Wesson, etc.)
2 Tbsp. flour

Combine cake and pudding mixes with whiskey and eggs. Beat well. Beat in milk and oil. Toss raisins in flour and fold into mixture. Pour in greased and floured tube pan. Bake at 325° for 55 - 60 minutes. Leave in pan and prepare glaze.

Glaze:
1/4 lb. butter
1/2 c. whiskey
1/4 c. sugar

Heat together until butter and sugar are melted. Pour over cake in pan. Let cool 2 hours. Remove from pan. Wrap in foil and refrigerate 24 hours. (May also be frozen.) Don't be afraid to use this amount of whiskey!)

BLUEBERRY CUP CAKES

JOYCE SUTHERLAND - Aletheia

1 c. milk
1/4 c. butter
1 c. sugar
3 tsp. baking powder
2 c. blueberries (fresh or frozen, not thawed)

2 eggs
2 c. flour
1 tsp. salt
1 tsp. vanilla

Cream sugar, shortening and eggs. Add dry ingredients. Add milk and vanilla. Fold in blueberries. Bake in cup cake tins at 350° for 25 minutes or bake in cake tin for 50 minutes.

MOCK WHIPPED DREAM FROSTING — MARJORIE F. GAYTON - Epac

1/2 c. milk
2-1/2 Tbsp. flour
1/2 c. granulated sugar
1/2 c. Spry
1/2 tsp. vanilla
1/2 tsp. lemon extract

Cook milk and flour until thick, then cool. In mixer bowl mix remaining ingredients. Add milk mixture. Beat well and spread on cake.

CHOCOLATE FUDGE — BARBARA JOHNSON - Taleb

5 c. sugar
1/2 c. butter or oleo
1/4 tsp. salt
1 can (13 oz.) evaporated milk
1 jar (13 oz.) Marshmallow Fluff
2 pkg. (12 oz. each) Nestle's semi-sweet chocolate bits
1 tsp. vanilla
3/4 c. walnuts, chopped

In a large kettle combine first 5 ingredients, blending together well. Over moderate heat bring to a boil and continue boiling for about 5 minutes or until syrup is at soft-ball stage. Remove from heat and quickly stir in chocolate bits until they melt. Add vanilla and nuts. Pour into two lightly buttered 8" square pans and let cool. When fudge is firm cut into 1 inch squares. Makes 5 pounds.

CHOCOLATE FUDGE — DERONDA E. NILES - Moslem

3 c. sugar
2 squares chocolate
1 tsp. butter
1 can evapoated milk
1 tsp. vanilla
Nut meats, optional

Mix first four ingredients together and boil until it forms a soft ball. Remove from heat and add vanilla and beat until thick enough to pour. Add nuts if desired.

QUICK FUDGE — EVIE COPE - Mahded

2 c. sugar
1/2 c. milk
1/2 tsp. salt
1 tsp. vanilla
2 Tbsp. cocoa
Butter (size of nutmeg)
2 heaping tsp. cornstarch

Let all melt slowly. Boil hard for 2 minutes. After completely boiling it (stirring all the time), remove from heat. Add vanilla and beat 7-1/2 minutes or until thick (4 minutes with electric beater). Pour in buttered pan.

CREAMY WHITE FUDGE — BARBARA JOHNSON - Taleb

3 c. sugar
1 Tbsp. butter
1 c. milk
Pinch salt
2 Tbsp. marshmallow
1 tsp. vanilla

Combine sugar, butter, milk and salt in a saucepan. Boil until syrup forms a soft ball. Remove from heat. Add marshmallow and vanilla. Beat until white and creamy. (If desired, add 1 cup nut meats.) Pour into buttered pan.

PEANUT BUTTER FUDGE — DOROTHY HOWLAND - Epac

2 c. sugar
1/2 c. milk
1/2 tsp. vanilla
2 Tbsp. peanut butter
2 tsp. cornstarch
1 Tbsp. butter
Dash of salt

Combine sugar, cornstarch and milk in pan. Bring to a boil and cook 3 minutes. Remove and add peanut butter, butter and vanilla. Put into a buttered pan.

SUGARED PECANS

1/3 c. butter or margarine
1/4 c. sugar
1/2 tsp. cinnamon
1/4 tsp. ginger
1/4 tsp. nutmeg
1 lb. pecan halves

In small saucepan, melt butter; stir in sugar and spices and mix well. Pour over pecans in large roasting pan and mix well. Bake at 275° about 30 minutes. Cool.

PENUCHE — BARBARA JOHNSON - Taleb

1 c. sugar
1 c. brown sugar
2/3 c. evaporated milk
2 Tbsp. corn syrup
1/4 tsp. salt
2 Tbsp. butter or oleo
1 tsp. vanilla
1/2 c. nuts, coarsely chopped

Combine sugars, milk, corn syrup and salt in a two quart saucepan. Cook over moderate heat, stirring constantly until sugar is dissolved. Cook, stirring occasionally, to 234° on candy thermometer or to soft ball state (when small amount of mixture is dropped into cold water and removed, it forms a soft ball which holds its shape). Add butter. Cool to 120° without stirring (bottom of pan will

be lukewarm). Add vanilla. Beat vigorously and continuously for 5 - 10 minutes with a wooden spoon until candy is thick and no longer glossy. Mixture will hold its shape when dropped from spoon. Quickly stir in nuts. Spread mixture evenly in buttered 9x5x3" pan. Cool until firm. Cut into squares.

CARAMEL SQUARES — GLADYS BARRITT - Taleb

First part:
1/4 c. butter
1/4 c. sugar
3 egg yolks
Pinch salt
1 tsp. vanilla
1-1/2 c. sifted flour

Second part:
3 egg whites
1-1/2 c. brown sugar
1 c. walnut meats, chopped

Cream butter and sugar. Add beaten egg yolks, salt and vanilla. Add flour. Line bottom of greased brownie pan with mixture, pressing firmly. Beat egg whites stiff. Add brown sugar and walnuts. Spread over first mixture. Bake at 350° for 40 minutes. This can also be made in a larger pan to make thinner and more squares.

CEREAL BARS — BERNICE KHOURI - Mahded

1/2 c. sugar
1/2 c. light corn syrup
3/4 c. chunk peanut butter
1 tsp. vanilla
3 c. Rice Krispies
1 c. chocolate bits
1 c. butterscotch bits

Mix sugar and corn syrup in a pan. Cook slowly until sugar is dissolved, about 1 minute. Remove from heat, stir in peanut butter and vanilla. Put Rice Krispies in a large bowl and pour peanut butter mixture over them in a slow stream. Mix with a fork until all cereal is coated. Press evenly into

a buttered 8x8" or 9x9" pan. Mix chocolate and butterscotch bits and sprinkle evenly over cereal. Put under broiler for a short while until melted. Spread evenly with spatula. Makes 18 to 24 bars.

CHEWY NOELS — BERNICE KHOURI - Mahded

2 Tbsp. butter or oleo
1/3 c. sifted flour
1/8 tsp. baking soda
1/8 tsp. salt
1 c. brown sugar
1 c. nuts, chopped
2 eggs, beaten
1 tsp. vanilla

Melt shortening in 9x9x2" pan. Swirl until bottom and sides of pan are coated with shortening. Set aside. In a bowl sift flour, soda and salt. Stir brown sugar and nuts into this mixture. Then stir in eggs and vanilla and pour over buttered pan. DO NOT STIR. Bake at 350° for 20 - 25 minutes. When cool, ice with butter icing and add a little green food coloring.

Butter Icing:
Shortening, confectioners sugar, a little milk to moisten, and vanilla.

GRANDMA'S NO BAKE CHOCOLATE DROP COOKIES — VIOLA JOYCE - Mahded

2 c. sugar
1/2 c. milk
1/2 c. shortening
3 c. uncooked quick oatmeal
6 heaping Tbsp. cocoa
1 c. coconut
1 tsp. vanilla
1/2 tsp. salt

Mix sugar, milk and shortening in saucepan. Bring to rolling boil and remove from heat. Add oatmeal, cocoa, coconut, vanilla and salt. Mix well and drop by spoonful on greased cookie sheet. Cool.

COCONUT MACAROONS

DERONDA E. NILES - Moslem

1/2 c. Eagle brand condensed milk
2 c. shredded coconut
1 tsp. vanilla

Mix milk and coconut together. Drop by spoonfulls on a buttered pan about one inch apart. Bake at 350° until a delicate brown.

COWBOY COOKIES

SALLY NEILSON - Taleb

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
1 c. nuts
2 c. flour
1/2 tsp. baking soda
1/2 tsp. baking powder
1 tsp. salt
1-1/2 c. oatmeal
1-1/2 c. coconut

Mix all ingredients together. Drop on ungreased cookie sheets. Bake at 375° for 10 minutes or until light brown.

Variations: Add chocolate bits, dates or raisins.

DATE NUT COOKIES

DERONDA E. NILES - Moslem

2 c. brown sugar
1 c. shortening
3 eggs
2-3/4 c. flour
1 pkg. dates, cut up
1/2 tsp. cloves
1/2 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. soda in 1/2 c. cold water
1 c. nut meats

Mix all ingredients in order given. Drop from teaspoon. Bake at 375° for 10 minutes.

MRS. KRUL'S DUTCH COOKIES — JEANNE L. OLSEN - Taleb

1/2 lb. oleo
1 c. sugar
1 tsp. vanilla
1 egg yolk
2 c. flour

Mix all ingredients together. Drop cookies on ungreased cookie sheet. Flatten with fork or glass dipped in flour. Bake at 375° for 8 - 10 minutes.

Variations: Brush tops with egg white before baking.
Add 1/2 cherry or nut meat on top.

MOLASSES CRISPS — CONNIE MASON - Nava

1-1/2 c. flour
1/2 tsp. salt
1/2 tsp. ginger
1/2 tsp. cloves
1-1/2 tsp. baking soda
3/4 tsp. cinnamon
3/4 c. shortening
3/4 c. sugar
1 egg
1/4 c. molasses

Sift together flour, salt, baking soda and spices. Add remaining ingredients. Shape cookie dough into balls and roll in extra sugar. Bake at 375° for 10 - 12 minutes.

OATMEAL CRISPIES — CONNIE MASON - Nava

3/4 c. white sugar
3/4 c. brown sugar
3/4 c. shortening
1 egg
1 tsp. vanilla
1-1/8 c. flour
3/4 tsp. baking powder
2-1/4 c. uncooked Quaker Oats
1/2 c. nuts

Mix all ingredients together. Shape into balls the size of walnuts. Bake at 375° for 10 - 12 minutes.

1-2-3 COOKIES

LEILA NICHOLSEN - Selama

1/4 c. butter
1 c. graham cracker crumbs or vanilla wafers
1 c. coconut (moist)
1 c. chocolate chips
1 c. butterscotch chips
1 c. coconut chips
1 can Eagle Brand condensed milk
1 c. nuts, chopped

Melt butter in 9x13x2" pan. Crumble and pat down graham cracker or vanilla wafer crumbs. Add remaining ingredients in layers in order given. Bake at 350° for 25 - 30 minutes until edges brown.

PARTY SLICES

SHIRLEY SULLIVAN - Nava

1 pkg. (6 oz.) chocolate bits
4 Tbsp. margarine
2 eggs, slightly beaten
1 c. walnuts, chopped
1 c. confectioners sugar
1 c. Arrowhead cookies, crushed
1 pkg. mini marshmallows (assorted colors)

Melt chocolate bits and margarine in top of double boiler. Add eggs, walnuts, sugar and cookies. Add marshmallows. Chill for 5 minutes. Form into logs on waxed paper. Roll in coconut. Freeze. Slice and keep frozen or chilled.

JIFFY PEANUT BUTTER COOKIES

BERNICE KHOURI - Mahded

1 yellow cake mix (2 layer size)
1/2 c. shortening
2 eggs
1 c. chunk-style peanut butter
1 Tbsp. water

In a large mixer bowl, cut peanut butter and shortening into dry cake mix using low speed of electric mixer. Add eggs and water; mix well to form dough. Using 1 tablespoon of dough for each cookie, shape into 1-1/2 inch balls. Place on ungreased cookie sheet and flatten each with fork. Bake at 350° for 15 minutes. Cool thoroughly. Makes 4-1/2 dozen.

PEANUT BUTTER ROUNDUP COOKIES

BERNICE KHOURI - Mahded

1 c. shortening, soft
1 c. brown sugar, firmly packed
3/4 c. granulated sugar
2 eggs
1 c. creamy peanut butter
2 c. sifted all-purpose flour
2 tsp. soda
1/2 tsp. salt
1 c. Quaker Oats (Quick or Old Fashioned) uncooked

Beat shortening and sugars together until creamy. Add eggs and peanut butter; beat well. Sift together flour, soda and salt. Add to creamed mixture, mixing well. Stir in oats. Shape dough to form 1 inch balls and place on ungreased cookie sheets. Flatten with fork to make criss-crosses on each. (If dough sticks to fork, occasionally dip fork in flour.) Bake at 350° for 8 - 10 minutes. Makes 6 dozen.

PECAN BALLS

BERNICE KHOURI - Mahded

1/4 lb. butter
1 c. pecans, ground
1 c. sifted flour
2 Tbsp. sugar
1 tsp. vanilla
Powdered sugar

Cream butter. Add sugar, flour, nuts and vanilla. Roll round balls and bake 45 minutes at 250°. Roll in powdered sugar while still warm.

PECAN TASSIES

JEANNE CANTOR - Oola Khan

Crust:
1 pkg. (3 oz.) cream cheese
1/2 c. butter
1 c. sifted all-purpose flour

Let cheese and butter stand at room temperature 30 minutes to soften; blend them together, then stir

in flour. Chill about an hour. Divide the dough into 24 portions. This is easiest to do if you form the dough into a long cylinder, divide it into 2 equal portions, then cut each half into 12 pieces. Place one piece of dough in each ungreased muffin cup (use the tiny ones which are about 1-1/2 inches in diameter at the top). Press dough onto bottom and sides to form a pastry cup. Set aside. Prepare filling.

Filling:

1 egg
3/4 to 1 c. brown sugar
1 Tbsp. soft butter
Dash salt
1 tsp. vanilla
2/3 to 3/4 c. pecans, chopped

Beat egg with sugar, butter, salt and vanilla until smoothly mixed. Divide half the pecans among the pastry lined cups. Pour egg mixture over these, then sprinkle rest of pecans on top. Bake at 375° for 20 - 25 minutes or until set and lightly browned. Cool in pans, then carefully remove.

PEPPARKAKOR (SWEDISH COOKIES) Grandmother's Recipe from Sweden

DORIS ENGDAHL - Mahded

1 lb. powdered sugar
1 heaping c. shortening
1-2/3 c. light Karo
3 eggs
1 tsp. baking soda
7 c. flour
7 tsp. cinnamon
2 tsp. cloves
3 tsp. ginger
2 Tbsp. orange peel, chopped

Heat sugar, shortening and Karo in saucepan until melted. Cool to warm, then add baking soda, eggs one at a time. Sift flour and spices together and add orange peel. Add to above. Let set for 2 days (do not refrigerate). Roll very thin. Bake at 350° until brown. (Watch carefully; these burn fast.) Makes 10 dozen.

RASPBERRY SQUARES

SALLY NEILSON - Taleb

1 c. flour
1 tsp. baking powder
1/4 tsp. salt
1/2 c. butter
1 egg, beaten
2 eggs, separated
1 Tbsp. milk
Raspberry jam
1 c. sugar
1 c. coconut
1 c. nuts
1 tsp. vanilla
2 Tbsp. butter

Combine flour, baking powder and salt. Work in butter and add beaten egg and milk. Roll or pat to fit 14x10" pan. Spread with jam. Combine egg yolks, sugar, butter, coconut, nuts and vanilla. Sprinkle on top of jam. Beat egg whites and sprinkle on top of coconut mixture. Bake at 350° for 30 minutes. Cut when cool.

SCOTTISH SCONES

HELEN M. HUGHES - Mahded

2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1/3 c. shortening
2 eggs, slightly beaten
Milk added to eggs to make 3/4 c. liquid

Sift all dry ingredients. Cut in shortening with pastry blender or 2 knives until mixture resembles coarse meal. Add milk and egg mixture to make a soft dough, stirring with a fork until all the flour disappears. Turn out on floured board, knead lightly for 1/2 minute. Pat or roll out about 1/2 inch thick. Cut in 4 inch squares, cut each square diagonally in half to make a triangle. Brush with milk or cream or egg white. Sprinkle with granulated sugar. Bake on greased baking sheet at 425° for 12 - 15 minutes.

SEVEN LAYER COOKIES

SANDY MacPHERSON - Taleb

1/2 c. butter
1 c. graham cracker crumbs
1 c. shredded coconut
1 pkg. (6 oz.) chocolate bits
1 pkg. (6 oz.) butterscotch bits
1 can condensed milk
1 c. walnuts, chopped

Melt butter in 8x8" pan. Sprinkle next 5 ingredients over butter. Pour condensed milk over all. Sprinkle walnuts on top. Bake at 350° for 30 - 35 minutes. Cool thoroughly before cutting.

SOFT SPICY HERMITS

SALLY NEILSON - Taleb
SANDY MacPHERSON - Taleb

1 c. sugar
1/2 c. salad oil
3 c. flour
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
1 tsp. baking soda
1/2 c. milk
1/2 c. molasses
3/4 c. raisins

Cream sugar and salad oil. Sift together dry ingredients and spices. Add alternately with milk and molasses. Add raisins. Spread dough on 14x10" cookie sheet. Bake at 350° for 20 - 25 minutes. Sprinkle sugar over top when done. Cut when cool.

SWEDISH SPRITZ
(Grandmother's Recipe from Sweden)

DORIS ENGDAHL - Mahded

1 c. butter
2/3 c. superfine sugar
1 egg
2-1/2 c. flour
1/4 tsp. baking powder
1 Tbsp. flavoring
1/2 tsp. water

Cream butter, add sugar gradually. Beat in egg. Sift flour, baking powder and salt. Add alternately with water to creamed mixture. Add flavoring.

Bake at 375° for 12 - 15 minutes. Use a spritz cookie cutter.

SWEDISH SUGAR COOKIES
(Grandmother's Recipe from Sweden)

DORIS ENGDAHL - Mahded

1/2 c. butter
1 c. sugar
2 eggs
2 c. flour
1/2 tsp. salt
3 tsp. baking powder
1/2 tsp. vanilla

Cream butter and sugar. Add eggs. Add sifted dry ingredients and vanilla. Refrigerate for 2 hours (this is a must) or overnight. Roll very thin and cut with cookie cutter. Sprinkle with sugar. Bake at 375° for 5 - 6 minutes.

APPLE CRUNCH

VIRGNIA D. MARKHAM - Moslem

4 c. tart apples, sliced
1/2 c. water
1 tsp. cinnamon
1 c. corn flake crumbs
1 c. brown sugar
1/2 c. butter, melted

Put apples in baking dish. Pour water over apples. Sprinkle with cinnamon and 2 tablespoons of sugar. Mix corn flake crumbs, remaining sugar and butter. Pack firmly over apples. Bake at 350° for 30 minutes. Serve warm with whipped cream.

APPLE CRISP

BERNICE KHOURI - Mahded

6 tart apples, sliced
1 c. flour
1/2 c. sugar
1 tsp. baking powder
3/4 tsp. salt
1 egg, unbeaten
1/3 c. oleo, melted
Cinnamon

Put apples into a greased baking dish. Mix together with a fork flour, sugar, baking powder, salt and

egg until mixture is crumbly and sprinkle over apples. Pour oleo (slightly cooled) over mixture. Sprinkle with cinnamon. Bake at 375° for 30 minutes. Serve warm.

APPLE IMPROMPTU — ALICE FAGERQUIST-Aletheia

4 c. apples, sliced and pared
3/4 c. sugar
1/4 tsp. cinnamon
1 Tbsp. butter
1 egg
1 tsp. vanilla
1/2 c. flour
1/2 tsp. D.A. baking powder

Place apples in well greased 8-9" pie pan. Combine 1/4 cup sugar and cinnamon and sprinkle over apples. Cover with foil and bake in preheated oven at 400° for 20 minutes. Cream butter and remaining sugar well. Blend in slightly beaten egg and vanilla. Sift flour and baking powder together and blend into creamed mixture. Spread over apples and return to oven for 20 - 25 minutes.

BANANA TORTE — LYNNE STEEVES - Aletheia

1/2 lb. butter (not oleo)
2 eggs
1 lb. confectionery sugar
1 large pkg. Cool Whip
Graham cracker crust
4 bananas, sliced
1 can (13 oz.) crushed pineapple, drained

Make graham cracker crust according to directions on package and line 9x13x2" pan with crust. Bake at 350° for 8 minutes. Cool. Beat butter, eggs and sugar for 15 minutes. Spread on cooled graham cracker crust. Spread bananas over mixture and then pineapple. Spread Cool Whip over all. Garnish with cherries or nuts. Chill overnight. Serves 24.

BLUEBERRY BUCKLE — EVIE COPE - Mahded

3/4 c. sugar
1/4 c. soft shortening (Crisco)
1 egg
1/2 c. milk
2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 to 2 c. blueberries

Mix thoroughly sugar, shortening and egg. Stir in milk and dry ingredients. Fold in blueberries. Spread batter in greased and floured 9" square pan (enough extra for 3 or 4 muffins). Sprinkle with topping.

Topping:
1/2 c. sugar
1/3 c. sifted flour
1/2 tsp. cinnamon
1/4 c. soft butter

Mix all ingredients together with fingers. Bake at 375° for 45 - 50 minutes.

BLUEBERRY SLUMP (OR GRUNT) MARGE HOLDEN - Azab

1 quart blueberries
1/2 c. water
1/2 c. sugar
2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1 tsp. sugar
1 Tbsp. butter
Milk

Boil berries, sugar and water in saucepan until there is plenty of juice. Sift together flour, baking powder, salt and sugar. Cut in butter and add enough milk to make a soft dough like biscuit dough. Drop by tablespoon over berries. Cover closely and cook for 15 minutes. Serve hot. Use cream for a topping.

BLUEBERRY SLUMP

REBA C. STEGENGA - Aletheia

2-1/2 c. blueberries
1/2 c. sugar
1/4 tsp. salt
1 c. water

1 c. flour
2 Tbsp. baking powder
1 Tbsp. butter
1/2 c. milk

Bring berries, sugar and water to boiling point. Simmer 5 minutes. Sift together dry ingredients and cut in butter until mixture is like coarse meal. Add milk all at once, stir only until flour is damped. Drop batter from tip of tablespoon into bubbling sauce. Cover tightly and cook over low heat 10 minutes without lifting cover to peek. Serve hot. Dip spoon into bubbling sauce each time before you dip into batter. Will keep spoon from sticking.

CRANBERRY CRUNCH

ELEANOR GUINETTE - Taleb

1 c. uncooked rolled oats
1/2 c. flour
1 c. brown sugar

1/2 c. margarine
1 can (1 lb.) cranberry sauce (whole or jellied)

Mix together rolled oats, flour and brown sugar. Cut in margarine until crumbly. Spread half of mixture in greased 8x8" pan. Cover with cranberry sauce. Top with remaining mixture. Bake at 350° for 45 minutes. Serve with ice cream or whipped cream.

BIG PAN FRUIT

ELIZABETH CULVER - Epac

1 c. margarine
4 eggs
1 tsp. vanilla

2 c. sugar
2-1/2 c. flour
1 can fruit pie filling

Mix together all but pie filling. Spread three-

quarters of batter on cookie sheet. Spread pie filling on top. Drop remaining batter by tablespoon on top of pie filling. Bake at 375° for 30 minutes.

FRUIT COCKTAIL DESSERT

1 egg, well beaten
1 c. all-purpose flour
1 tsp. baking soda
1 c. sugar
1/4 tsp. salt
1 large can fruit cocktail, well drained

Mix in order given, with cocktail last. Bake in well-greased 8x8" pan at 300° for 1 hour and 20 minutes. If desired put 1/2 cup light brown sugar and 1/2 cup nut meats on top. Serve with whipped cream.

GINGERBREAD

DERONDA E. NILES - Moslem

1 c. sugar
1/2 c. shortening
1/2 c. molasses
1 or 2 eggs
1 tsp. soda
1 c. hot water or sour milk
1 level tsp. salt
1/4 tsp. cinnamon
2 c. flour

Mix sugar and shortening. Add molasses and egg. Dissolve soda in hot water or sour milk and add to mixture. Sift together salt, cinnamon and flour, and add to mixture. Bake.

HUGUENOT TORTE

D-LOU PACKARD - Shedad

4 eggs
3 c. sugar
8 Tbsp. flour
5 tsp. baking powder
1/2 tsp. salt
2 c. nuts, chopped
2 c. tart apples, finely chopped
2 tsp. vanilla

Beat whole eggs until very frothy and lemon color. Add other ingredients in above order. Pour into 2 well buttered pans, approximately 8x12". Bake at 325° for 45 minutes until crusty and brown. To serve, cut and take up with pancake server, keeping crusty side up. Serve warm or cold. Top with whipped cream or ice cream. Serves 16.

INSTANT DESSERT — BETTE RENTON - Shedad

1 #2 can fruit cocktail
1/2 c. grapenut dry cereal

Mix together and let set to absorb liquid. Serve with whipped cream topping or ice cream.

FRESH PLUM KUCHEN — RUTH E. OEHME - Epac

2 lbs. plums or
1-1/2 lb. tart apples
1-1/4 c. flour
1/4 c. sugar
1-1/2 tsp. baking powder
1/2 tsp. salt
1/4 c. butter or oleo
1 egg
1/4 c. milk
1 tsp. vanilla

In mixing bowl combine flour, sugar, baking powder and salt. With pastry blender cut in butter. In small bowl beat egg, then add milk and vanilla. Add to flour, beating vigorously until smooth (about one minute). Batter will be stiff. Spread batter evenly in greased 9x13" pan. Wash plums and slice. Arrange plum slices over batter to cover, slightly overlapping.

Topping:
1/4 c. sugar
1/4 c. butter, melted

Mix together. Make very crumbly and spoon over fruit. Bake at 400° for 35 minutes. Serve plain or with ice cream or whipped cream.

RUM DUFF

WALTER HOWARD - Azab

2 c. canned applesauce
1/4 c. sugar
3 Tbsp. rum (or rum extract)
1 Tbsp. orange rind,
2 c. broken gingersnaps
1/2 c. heavy cream, whipped
1 Tbsp. orange rind, grated

Combine applesauce, sugar, rum, orange rind and gingersnaps. Stir until well mixed. Chill. Just before serving fold in whipped cream. Pile into sherbet glasses. Makes 6 - 8 servings. If desired top with additional whipped cream and a sprinkle of chopped nuts.

STRAWBERRY SUPREME

BARBARA JOHNSON - Taleb

1 c. flour
1/2 c. brown sugar
1/2 c. nuts, finely chopped
1/2 c. margarine, melted
2 egg whites
2 Tbsp. lemon juice
2/3 c. sugar
1 pkg. (10 oz.) frozen strawberries, partially thawed
1 pkg. (9 oz.) whipped topping, thawed

Melt margarine in 13x9x2" pan. Mix in flour, brown sugar and nuts. Bake at 350° for 20 minutes, stirring occasionally. Set aside to cool. Combine egg whites, strawberries, sugar and lemon juice in large bowl. Beat at high speed for 10 - 15 minutes until stiff peaks form. Fold in whipped topping. Leave half of crumb mixture in bottom of pan. Spread strawberry mixture over crumb mixture. Top with remaining half of crumb mixture. Cover with foil and freeze 6 - 8 hours or overnight. For easiest serving, remove from freezer 20 - 30 minutes before serving. Cut immediately and place on individual dishes. Let stand at room temperature until serving time.

NEVER FAIL PIE CRUST

DORIS ENGDAHL - Mahded

5 c. flour
2 tsp. salt
1 lb. Crisco or lard
1 tsp. vinegar
1 egg
Water

Mix flour, salt and Crisco until Crisco is well distributed throughout flour. Put vinegar and egg into measuring cup; fill to 1 cup with water. Mix with fork to break egg. Pour into flour mixture. Mix well with hands until all flour is absorbed. Refrigerate at least 1 hour before rolling. Use plenty of flour on board as pastry is very rich. Refrigerates for 7 days. Also freezes well.

CHOCOLATE PIE

VIRGINIA D. MARKHAM - Moslem

1 pkg. chocolate bits
2 Tbsp. milk
3 Tbsp. sugar
4 eggs, separated
1 tsp. vanilla

In saucepan melt chocolate bits, milk and sugar. Remove from stove. Add egg yolks to chocolate one at a time, beating well after each addition. Add vanilla. Beat egg whites until stiff and fold into chocolate mixture. Pour into baked 9" pie shell. Refrigerate for several hours or overnight.

CUSTARD PIE

LOUISE ARMONATH - Monker

2 c. milk
4 eggs
1 tsp. vanilla
1/2 c. sugar
1/2 c. Bisquick
1 c. coconut
2 Tbsp. soft butter

Put all ingredients in blender. Mix for a few seconds. Pour into greased 9" Pyrex pie plate.

GRASSHOPPER PIE

HELEN MARY MULLEN - Mahded

Crust:
16 cream filled chocolate cookies
4 tsp. oleo, melted

Crush cookies and add to oleo. Mold into bottom of buttered 9" pie plate and freeze to set.

Filling:
24 marshmallows
2/3 c. milk
2 oz. green creme de menthe
1 oz. white creme de cocoa
1 c. heavy cream, whipped

Melt marshmallows in milk in double boiler. Remove from heat and cool. When cold, add liquers and fold in whipped cream. Place in crust that is well set and sprinkle with a few cookie crumbs on top. Freeze 3 hours. Serves 8.

KRISTIANA KRINGLER

JANICE EDWARDS - Aletheia

Crust:
1 c. sifted flour
1/2 c. butter
2 Tbsp. water

Filling:
1 c. water
1/2 c. butter
1 c. sifted flour
3 eggs
1/4 tsp. salt
1/2 tsp. almond flavoring

Frosting:
1 Tbsp. butter
1 c. confectioners sugar
1/2 tsp. almond flavoring
Cream

Mix flour, butter and water as for pie crust. Divide dough in halves. On ungreased cookie sheet press dough (using heel of hand) into two 3 inch strips the length of the sheet. To make filling,

bring water and butter to boil in a saucepan. Remove from heat and immediately add flour. Stir until smooth. Add eggs one at a time, stirring well after each addition. Add salt and almond. Spread on top of crust mixture. Bake at 375° for 5 minutes. Cool. Mix butter, sugar and almond together for frosting. Add enough cream to make frosting of a consistency to spread on top of baked kringler.

GREEN TOMATO MINCEMEAT — GLADYS JOHNSON - Moslem

7 lb. green tomatoes
6 lb. apples, pared and cored
1 pkg. seeded raisins, chopped
1 pkg. seeded raisins
1/2 lb. butter
2 lb. brown sugar
1/2 c. vinegar
1 Tbsp. salt
2 Tbsp. cinnamon
1 Tbsp. ground cloves
1/2 Tbsp. nutmeg
1/2 lb. citron, finely chopped

Chop tomatoes; drain and cover with cold water. Boil until tender and drain. Chop apples. Put all ingredients, except spices and butter, into preserving kettle. Cook 3/4 hour longer. Seal in sterilized jars. (Butter may be omitted and put into pie when baking.)

PILGRIM PUMPKIN PIE — PAMELA SIKORSKI-Aletheia

1 c. sugar
1/2 tsp. salt
1-1/2 tsp. cinnamon
1/2 tsp. ground ginger
1/2 tsp. nutmeg
1/2 tsp. allspice
1/2 tsp. ground cloves
1-1/2 c. canned pumpkin
1-2/3 c. evaporated milk
2 eggs, beaten

Combine sugar, salt, spices. Add pumpkin, milk and eggs. Beat until smooth. Pour into unbaked pie shell. Bake at 425° for 15 minutes. Reduce heat to 350° and bake for 35 minutes more or until custard is set. Cool.

FRESH RHUBARB PIE

GLADYS M. JOHNSON - Moslem

1 egg
1-1/3 c. sugar
1/3 c. flour
1/2 tsp. grated orange peel
1/8 tsp. salt
4 c. rhubarb, cut up
2 Tbsp. butter

Blanch rhubarb with hot water, drain well. Combine dry ingredients with rhubarb and egg. Put mixture in 9" pie shell. Cot with butter. Place top crust on pie. Bake at 425° for 40 - 50 minutes.

BAKED CHOCOLATE PUDDING

CAROLYN MADER - Epac

1 c. flour
1/4 tsp. salt
3/4 c. sugar
2 tsp. baking powder
1/2 c. milk
2 Tbsp. butter, melted
1 tsp. vanilla
1 square chocolate, melted
1/2 c. nut meats

Topping:
1/2 c. white sugar
1/2 c. brown sugar
2 Tbsp. cocoa

Place all pudding ingredients in 8" pan. Top with topping mixture. Pour 1 cup of water over all. Bake at 350° for 35 minutes. Serve with whipped cream or ice cream.

CORN PUDDING

DOROTHY M. HOWLAND - Epac

2 eggs
2 c. milk
1 c. soft bread crumbs
1 No. 2 can (2-1/4 c.) cream style corn
Salt and pepper

Beat eggs. Add milk, crumbs and corn. Season with salt and pepper. Pour into greased baking dish and bake at 350° for 1-1/2 hours.

GRAPENUT PUDDING

ANNA V. CUNNINGHAM - Mahded

1/2 c. grapenuts
2-1/2 c. warm milk
1/3 to 1/2 c. sugar
2 eggs
1 tsp. salt
1/2 tsp. nutmeg
1 tsp. vanilla

Soak grapenuts in warm milk 10 minutes. Beat eggs with a fork. Add sugar (to taste), then add salt, vanilla, milk and cereal. Sprinkle nutmeg on top. Bake in an oven proof bowl or baking dish in a pan of water at 350°. Stir at least twice during first 20 minutes.

GRAPENUT PUDDING

ALICE FAGERQUEST - Aletheia

1/2 c. grapenuts
1/2 c. sugar
2 eggs
2 c. milk
1 tsp. vanilla

Scald the milk and pour over grapenuts. Beat eggs and sugar, add vanilla, and pour into grapenut mixture. Bake in one-quart casserole set in 1 inch of hot water in 350° for 40 - 45 minutes.

GRAPENUT PUDDING

MARGE HOLDEN - Azab

1 qt. milk
1 c. grapenuts
2 eggs, separated
4 Tbsp. sugar
1/2 tsp. salt

Place milk and grapenuts in a saucepan. Bring to a boil over medium heat; remove and cool. Beat egg yolks in a large bowl with sugar and salt. Add cooled milk mixture and mix well. Fold in stiffly beaten egg whites. Pour into a casserole dish and bake at 325° for 45 minutes. Serves 6.

INDIAN PUDDING

MRS. O. M. STODDARD - Shedad

1 heaping Tbsp. corn meal
1 heaping Tbsp. Minute tapioca
2/3 c. molasses
1/3 c. sugar
Salt (to taste)
1/2 tsp. cinnamon
1/2 tsp. ginger
2 c. scalded milk
2 c. cold milk
1 egg, well beaten
1 Tbsp. butter

Scald two cups of milk in top of double boiler. Combine corn meal, tapioca, molasses, sugar and salt. Add to milk and cook for 5 minutes or until it thickens. Mix cold milk and egg in casserole dish. Add cooked mixture and then butter. Bake at 200° for 2-1/2 hours.

BAKED INDIAN PUDDING

REBA C. STEGENGA - Aletheia

1 quart milk
5 Tbsp. corn meal
2 Tbsp. butter
1/2 c. sugar
1/2 c. dark molasses
2 eggs, beaten
1 c. cream
1 tsp. salt
1/2 tsp. ginger
1/2 tsp. cinnamon
1/2 tsp. nutmeg

Bring milk to boil in double boiler. Add meal and cook 20 minutes. Add other ingredients. Pour into buttered baking dish. Bake uncovered at 300° for 2 to 2-1/2 hours. Stir occasionally during first hour. Pour 1 cup cool milk over top. Bake without stirring. Serve hot or warm with cream or ice cream.

NEW ENGLAND INDIAN PUDDING

MARGE HOLDEN - Azab

5 c. milk
2/3 c. molasses
1/2 c. yellow corn meal
2/3 c. sugar
1 tsp. salt
3/4 tsp. cinnamon
1/2 tsp. nutmeg
1/4 c. butter

Heat 4 cups of milk and molasses together. Combine corn meal, sugar, salt and spices. Gradually stir into hot liquid. Add butter. Cook over low heat, stirring frequently until mixture thickens - about 20 minutes. Pour into greased 1-1/2 quart baking dish. (A stone crock or electric bean pot can be used for baking.) Pour remaining cup of cool milk over the pudding. Do not stir. Bake at 300° for 3 hours. Serve hot with heavy cream or vanilla ice cream.

ORANGE PUDDING — MARGE HOLDEN - Azab

6 oranges
1 quart milk, scalded
4 eggs, separated
1/2 c. sugar
Pinch salt
1 Tbsp. cornstarch

Scald milk. Add egg yolks, sugar, salt and cornstarch and cook slowly until thick. Place orange sections in casserole dish. Pour cooked mixture over oranges. Beat egg whites until stiff and spread over hot milk mixture. Bake until tan.

RICE PUDDING — MARJORIE A. HOLDEN - Azab

3/4 c. seedless raisins
3 Tbsp. white rum
1 tsp. lemon juice
Grated rind of 1 lemon
2 c. milk
2 Tbsp. butter
2 eggs, separated
1/2 c. sugar
1/8 tsp. nutmeg
1/4 c. rice
1/2 tsp. salt

Soak raisins in rum, lemon juice and lemon rind for 2 hours or, preferably, overnight. Put milk, rice and salt in top of double boiler and cook 1 hour, stirring gently with fork occasionally. When rice is cooked, remove from stove and stir in butter. Beat egg yolks slightly and stir in a little of the hot mixture, then combine the two mixtures. Add sugar, nutmeg and raisins. Set pan in cold water

to cool. Beat egg whites until stiff. Mix in cooled rice mixture and pour into a greased casserole. Set casserole in a pan of hot water and bake at 325° for 30 minutes. Serve with strawberries or your favorite fresh fruit or cream.

RICE PUDDING — GLADYS FRANCE - Azab

1 c. rice (regular)
1 c. sugar
1/2 tsp. salt
1/2 c. raisins
1 tsp. vanilla
1 can evaporated milk
1 c. regular milk
Nutmeg

Boil rice and salt until soft. Add other ingredients. Sprinkle with nutmeg. Cook 35 - 40 minutes.

SUET PUDDING — DERONDA E. NILES - Moslem

1 c. raisins, chopped
2 c. suet, ground
2/3 c. molasses
1 c. milk
1 tsp. soda
4 c. flour
1/2 tsp. cloves
1 tsp. cinnamon
1 tsp. salt

Mix in order given. Divide mixture into three, well-greased, one-pound coffee cans. Place foil over top, tie on and stem in kettle for 2-1/2 hours.

Suet Pudding Sauce:
1 lb. confectioner's sugar
1/2 c. butter (scant)
1 egg
Lemon extract to taste

Slice pudding and steam for about 20 minutes. Place sauce on top.

RECIPE FOR A HAPPY DAY

Take a dash of cold water
    A little leaven of prayer,
Sift in some bright sunshine
    Mixed with wholesome fresh air.
Pour into your meals some merriment,
    Add thoughts of kith and kin,
And, as a prime ingredient,
    Have plenty of work thrown in.
Flavour all with essence of love
    And a generous sprinkle of play,
Let the Good Old Book and glance above
    Complete a well-spent day.

RECIPE FOR HAPPINESS

2 heaping cups of patience
1 heartful of love
2 handfuls of generosity
Dash of laughter
1 headful of understanding

Sprinkle with kindness, add
plenty of faith and mix well.
Spread over a period of a
lifetime and serve everybody
you meet.

EQUIVALENT MEASURES

3 tsp.	1 Tbsp.
4 Tbsp.	1/4 cup
5-1/3 Tbsp.	1/3 cup
8 Tbsp.	1/2 cup
10-2/3 Tbsp.	2/3 cup
12 Tbsp.	3/4 cup
16 Tbsp.	1 cup
1/2 cup	1 gill
2 cups	1 pint
4 cups	1 quart
4 quarts	1 gallon
8 quarts	1 peck
4 pecks	1 bushel
16 ounces	1 pound
32 ounces	1 quart
8 ounces liquid	1 cup
1 ounce liquid	2 Tbsp.

(For liquid and dry measurements use standard measuring spoons and cups. All measurements are level.)

WEIGHTS AND MEASURES

Apples:
1 medium = 1 cup, chopped

Baking powder:
5-1/2 ounces = 1 cup

Bread:
3-4 slices = 1 cup dry bread crumbs
3/4 cup soft bread cubes

Butter or margarine:
1 stick = 1/2 cup
1 pound = 2 cups

Cabbage:
1 pound = 4 cups, shredded

Celery:
2 medium stalks = 1 cup, sliced or chopped

Cheese:
1 pound, American or cheddar = 2-2/3 cups,cubed
1 pound, American or cheddar = 4 cups, grated
1/2 pound, cottage cheese = 1 cup
3 ounces, cream cheease = 6 Tbsp.

Cocoa:
1 pound = 4 cups, ground

Coffee:
1 pound = 3 cups
80 Tbsp.

Corn meal:
1 pound = 3 cups

Corn starch:
1 pound = 3 cups

Cracker crumbs:

15 graham crackers =	1 cup
23 soda crackers =	1 cup

Cream, heavy:

1 pint =	2 cups
	4 cups, whipped

Eggs:

1 egg =	4 tsp. liquid
4-5 eggs =	1 cup
7-9 whites =	1 cup
12-14 yolks =	1 cup

Flour:

1 pound, all-purpose =	4 cups
1 pound, cake =	4-1/2 cups
1 pound, graham =	3-1/2 cups

Gelatin:

3 ounce package, flavored =	1/2 cup
1/4 ounce package, unflavored =	1 Tbsp.

Green pepper:

1 medium	1 cup, chopped

Lemon, juice:

1 medium lemon =	2 - 3 Tbsp.
5 - 8 medium lemons =	1 cup

Lemon, rind:

1 lemon =	1 Tbsp., grated

Nuts:

1 pound, almonds in shell =	3/4 cup nut meats
1 pound, peanuts in shell =	2-1/4 cup nut meats
1 pound, pecans in shell =	2-1/3 cup nut meats
1 pound, walnuts in shell =	1-2/3 cup nut meats
1 pound, walnuts shelled =	4 cups nut meats

Onions:	
1 medium =	1 cup, chopped
Orange, juice:	
1 medium orange =	2 - 3 Tbsp.
3 - 4 medium oranges =	1 cup
Orange, rind:	
1 medium orange =	2 Tbsp., grated
Potatoes:	
1 small =	1 cup, cubed
Rice:	
1 pound uncooked =	2-1/8 cups
1 pound uncooked =	4 cups, cooked
Sugar:	
1 pound, brown	2-1/4 cups
1 pound, cube	96 - 160 cubes
1 pound, granulated	2 cups
1 pound, powdered	3-1/2 cups

SUBSTITUTIONS

Instead of:	Use:
1 tsp. double acting baking powder	1-1/2 tsp. phosphate baking powder or 2 tsp. tartrate baking powder
1 cup butter or margarine for shortening	7/8 cup lard or rendered fat with 1/2 tsp. salt or 1 cup hydrogenated fat with 1/2 tsp. salt
1 square unsweetened chocolate (1 oz.)	3 Tbsp. cocoa plus 1 Tbsp. fat
1 Tbsp. corn starch for thickening	2 Tbsp. flour
1 whole egg	2 egg yolks plus 1 Tbsp. water (cookies)
1 whole egg	2 egg yolks (custards and such mixtures)
1 Tbsp. flour for thickening	1/2 Tbsp. corn starch, potato starch, rice starch or arrowroot starch or 1 Tbsp. granulated tapioca
1 cup cake flour for baking	7/8 cup all-purpose flour
1 cup all-purpose flour for bread	Up to 1/2 cup bran, whole wheat flour or corn meal plus enough all-purpose flour to fill cup

Instead of:	Use:
1 medium clove garlic	1/8 tsp. garlic powder
1 Tbsp. minced onion	1/3 c. chopped fresh
1 Tbsp. dried onion flakes	1/4 c. chopped fresh
1 Tbsp. onion salt	1/4 c. chopped fresh
1 cup fresh whole milk	1/2 cup evaporated milk plus 1/2 cup water
1 cup skim milk	4 Tbsp. nonfat fry milk plus 1/2 cup water
1 cup sour milk or buttermilk	1 Tbsp. lemon juice, 1 Tbsp. vinegar or 1-3/4 tsp. cream of tartar plus enough fresh whole milk to make 1 cup
1 cup canned tomatoes	About 1-1/3 cups cut-up fresh tomatoes, simmered 10 minutes

APPETIZERS, PICKLES, BEVERAGES AND JAMS

APPETIZERS:

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Bacon rolls 1
Bacon-cheese hors d'oeuvres 2
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Cheese ball 2
Cheese ball or log. 3
Holiday cheese ball 3
Cheese boxes. 4
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Cheese roll 4
Chicken liver and bacon 5
Clam dip. 5
Stuffed cucumber slices 5
Dip delight 5, 16
Mild dip for chips. 6
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Breaded mushrooms 8
Stuffed mushrooms 8
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